Journal of Food Protection, Vol. 64, No. 12, 2001, Pages 2111–2137
Copyright ©, International Association for Food Protection

Journal of Food Protection
Indices to Volume 64

AUTHOR INDEX

AARNISALO, K., see Miettinen, 635
ABADIAS, M., Efficacy and stability of freeze-dried *C. sake*, 856
ABARCA, M. L., Ochratoxin A and *Aspergillus* spp., 903
ABEE, T., see Luppens, 476
ABRAMSON, D., Toxigenic *Fusarium* spp. from Canadian wheat, 1220
ABUBAKAR, O., see Valdivieso-Garcia, 1166
ACCENSI, F., see Abarca, 903
ACUFF, G. R., see Castillo, 58, 738
ACUFF, G. R., see Ramirez, 1439
ADKINSON, R. W., see Samkutty, 208
AGUADO, V., Typing *Listeria* from processed foods by RAPD, 716
AHN, J. S., see Park, 1841
AHVENAINEN, R., see Lindström, 838
ALAVIDZE, Z., see Leverentz, 1116
ALDRICH, M. L., see Kemp, 807
ALEXANDER, J. F., see Phillips, 692, 697
AL-FALIH, A. M., see Al-Julaifi, 1603
AL-JULAIFI, M. Z., Trichothecene detection in animal feed in Saudi Arabia, 1603
ALLEN, K. J., Luminescent *C. jejuni* on eggs, 2058
ALLWOOD, P. B., see Gulati, 1430
ALONSO-CALLEJA, C., see Capita, 1627, 1961
ALTHAUS, R. L., Detection limits in ewe milk, 1844
ALVAREZ, S., Probiotics in prevention of *P. aeruginosa* infection, 1768
AMAGUAÑA, R. M., see Hammack, 659
AMEZQUITA, A., see Brashears, 1466
AN, H., see Kim, 1035, 1556
ANANTHESWARAN, R. C., see Chen, 1279; Chikthimmah, 1145
ANDERSON, D. W., see Cates, 826
ANDERSON, R. C., Effect of chlorate on *Salmonella* Typhimurium in the pig gut, 255
ANDERSON, R. C., see Harvey, 730; Hume, 17
ANDREWS, W. H., see Hammack, 659
ANGULO, F. J., see Samuel, 1261
ANNAMALAI, T., Inactivation of *E. coli* O157:H7 and *L. monocytogenes*, 1929
ANNOUS, B. A., Efficacy of commercial washing practices in decontaminating cider apples, 159
ANNOUS, B. A., see Riordan, 1320
ANSORENA, D., see Echarte, 1062
ARCHBOLD, D. D., see Yu, 1334
ARRAS, G., Fungitoxic activity of 12 essential oils, 1025
ASTIASARAN, I., see Echarte, 1062
AVALLONE, L., see Lombardi, 1265

BADONI, M., see Gill, 325
BAE, W. K., see Kim, 1667
BAEK, Y. J., see Kim, 1667
BAHNSON, P. B., Pork producers and preharvest food safety, 1967
BAILEY, J. S., Sources and movement of *Salmonella*, 1690
BAILEY, J. S., see Fedorka-Cray, 1698; Stern, 1705
BALL, H. R., see Brackett, 934
BANHE, A. A., see Taniwaki, 1592
BARBOSA-CÁNOVAS, G. V., see Rodrigo, 259
BARBUT, S., see Pond, 759
BARKOCY-GALLAGHER, G. A., see Kang, 1610
BASCHKIER, A., see Chinen, 1346
BATOR, C., see Fleischman, 451
BAUTERS, T. G. M., see Sibanda, 1597
BEDIE, G. K., Additives to control *L. monocytogenes* in frankfurters, 1949
BELK, K. E., see Bedie, 1949; Duffy, 172, 503; Samelis, 1722
BELLINGER, G. R., see Duffy, 172
BELLOQUE, J., Phosphoglycerides in UHT milk, 850
BENABARRE, A., see Abadias, 856
BENSON, S. T., see Line, 982
BERNARDO, F., see Martins, 1268
BERRANG, M. E., *Campylobacter* and defeathering, 2063; *Campylobacter* on skinless broiler parts, 184
BERRANG, M. E., see Cox, 252
BERRY, B. W., Postcooking temperature changes in beef patties, 1405
BERRY, E. D., Effect of beef microflora on *E. coli* O157:H7, 1138
BERRY, E. D., see Castelo, 335, 1981
BETTS, G., see Warriner, 493
BEUCHAT, L. R., Method for assessing produce sanitizers, 1103; Pathogens on alfalfa seeds, 152; Standardization of produce methods, 1079
BEUCHAT, L. R., see Burnett, 1459; Harris, 1477; Holliday, 1489; Kenney, 1328; Li, 305; Sharma, 1299, 2053; Tetteh, 975; Weissinger, 442
BEZKOROVAINY, A., see Kot, 1206
BIBILONI, R., Most probable number method for *Bifidobacterium*, 2001
BIGNER-GEORGE, M. E., see Berry, 1405
BISAILLON, J.-R., Hazard identification, 1973
BISCHOFF, K. M., P33 is a heterophil chemotactic factor, 1503
BISESI, M., see Kassa, 509
BISSESSUR, J., Clarification processes for patulin reduction, 1216
BISSONNETTE, G. K., see Nayak, 456
BJÖRKROTH, K. J., see Miettinen, 994
BLACK, W. D., see Braham, 1565
BLACKFORD, M., see Smith, 1899
BLAIR, I. S., see McEvoy, 1655
BLAIS, B. W., Hazelnut enzyme immunoassay system, 895
BLAKE, P., see Zhao, 1607
BOGIN, E., see Lombardi, 1265
BORCHERT, L. L., see Kilic, 235
BOTKA-PETRAK, K., see Uhitil, 862
BOUGHTFLOWER, M. P., see Leuschner, 623
BOVER-CID, S., Starter to reduce amine production in sausages, 367
BOWERS, J. C., see Ellison, 682; Zuppardo, 1172
BOYAPALLE, S., Rapid detection of *Y. enterolitica* in pigs and pork, 1352
BOYD, G., see Niemira, 614; Thayer, 1624
BOYD, R. D., Surface cleanability of stainless steel, 87
BOYD, R. D., see Verran, 1183, 1377
BRACKETT, R. E., Thermal inactivation kinetics of *Salmonella*, 934
BRACKETT, R. E., see D'Souza, 268; Li, 305
BRACONNIER, A., Detection of *C. botulinum* in foods, 201
BRADLEY, M. L., see Lukasik, 292
BRADY, L. J., see Zook, 767
BRAGULAT, M. R., see Abarca, 903
BRAHAM, R., Sulfonamide detection in slaughtered animal tissues, 1565
BRASHEARS, M. M., Validation of recovery media, 1466
BREIDT, F., JR., see Unal, 189
BREMER, P. J., Survival of *L. monocytogenes* on stainless steel, 1369
BRENDEN, R. A., see Inami, 1240
BRENES-BALBUENA, M., see García-García, 374
BRENTON, C. E., Effect of storage temperature on quahog clams, 343
BROOKS, B. W., see Valdivieso-Garcia, 1166
BROUSSOLLE, V., see Braconnier, 201
BROWN, H. G., see Murphy, 2083
BROWN, P. A., see Cates, 826

BROWN, R. L., Fungal hydrolase differences related to virulence, 401; Resistance to aflatoxin formation related to ear rot resistance, 396
BROWN, R. L., see Chen, 1785
BRU, E., see Alvarez, 1768
BRYANT, J., see Gill, 1824
BUCKER, M. E., see Myers, 564
BUCKLEY, S. A., see Anderson, 255; Farrington, 1496; Hume, 17
BUEGE, D. R., see Calicioglu, 1156
BUENO, D. J., Fungi present in animal foods, 741
BUHR, R. J., see Berrang, 184, 2063
BUONAVOGLIA, C., see Tantillo, 164
BURNETT, A. B., Recovering *Salmonella* from produce, 1459
BURNETT, S. L., see Kenney, 1328
BURNHAM, J. A., *E. coli* O157:H7 survival on dried apples, 1244
BUSTA, F. F., see Beuchat, 1079; see Zook, 767
BYUN, M.-W., see Lee, 272

CABAÑES, F. J., see Abarca, 903
CABO, M. L., Joint effects of CO_2, nisin, and EDTA, 1943
CALICIOGLU, M., Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
CALLAWAY, T. R., see Anderson, 255
CAMP, M. J., see Leverentz, 1116
CAMPBELL, W., see Myers, 564
CANER, V., see Caner, 1832
CAPITA, R., Microbiological quality of poultry, 1961; Trisodium phosphate against *L. monocytogenes*, 1627
CARDWELL, K., see Brown, 396
CARLI, K. T., Chicken *Salmonella* serovars in turkey, 1832
CARLIN, F., see Braconnier, 201; Del Campo, 721
CARRASCOSA, A. V., see Belloque, 850
CARY, J. W., see Brown, 401
CASON, J. A., see Berrang, 2063
CASSENS, R. G., see Kilic, 235
CASTELO, M. M., Microbial decontamination of pork trim, 335; Reduction of bacterial contamination on commercial pork trim, 1981
CASTILLO, A., Decontamination of chilled beef carcasses, 58, 738
CATES, S. C., Meat and poultry, 826
CERNIGLIA, C. E., see Myers, 564
CERRUTTI, P., *E. coli* inhibition by combined nisin, a_w, and pH, 1510
CHANG, D.-S., see Kim, 1556
CHANG, T. C., see Chen, 348
CHARDONNET, C. O., Sucrose/$CaCl_2$ to control molds on processed apple slices, 1425
CHARKOWSKI, A. O., Seed type affects sanitation efficacy, 1292
CHARTERIS, W. P., Antibiotic testing of probiotic lactobacilli, 2007
CHEA, F. P., see Chen, 72
CHEN, C. H., Rapid identification of *B. cereus*, 348
CHEN, H., *Salmonella* and eggs, 1279
CHEN, J., see Li, 305; Sharma, 1299, 2053
CHEN, W. C., see Wei, 987
CHEN, Y., Quantification of cross-contamination rate distributions, 72
CHEN, Y., see Montville, 845
CHEN, Z.-Y., Constitutive and inducible proteins related to kernel resistance, 1785
CHEN, Z.-Y., see Brown, 396, 401
CHIGHLADZE, E., see Leverentz, 1116
CHIKINDAS, M. L., see Chung, 1420
CHIKTHIMMAH, N., Influence of NaCl on destruction of *E. coli* O157:H7 in Lebanon bologna, 1145; *L. monocytogenes* in Lebanon bologna, 873; Pathogen survival in Lebanon bologna, 958
CHILDS, K. D., see Schmidt, 2047
CHILLEMI, G., see Chinen, 1346
CHIMIELEWSKI, R., see Frank, 1178
CHINEN, I., *E. coli* O157:H7 from retail meats, 1346
CHIOU, R. Y.-Y., see Huang, 546
CHO, S.-Y., see Choi, 554
CHOI, Y.-C., *Listeria* spp. in Korean foods, 554
CHUNG, D., Inhibition of yeast by slow release of propyl paraben, 1420
CHUNG, D.-H., see Choi, 554
CHUNG, H. J., see Kim, 1255
CHUNG, M.-S., see Rho, 1388
CICCOZZI, M., see De Medici, 877
CLAISSE, O., 3-HPA-producing lactic acid bacteria, 833
CLAXTON, J., see Braham, 1565
CLEAR, R. M., see Abramson, 1220
CLEVELAND, T. E., see Brown, 396, 401; Chen, 1785
CLIVER, D. O., see Deng, 523; Himathongkham, 1817
COBB, C. W., see Tellez, 287
COLE, D., see Boyd, 87
COLE, M. B., see Stewart, 51
COLLINS, J. D., see Whyte, 179, 388
COLLINS, J. K., see Charteris, 2007
COMA, V., Antimicrobial edible packaging, 470
CONWAY, W. S., see Chardonnet, 1425; Leverentz, 1116
COOK, N., see Kurdziel, 706
CORNELL, J. A., see Du, 2027
CORRADINI, M. G, Estimating microbial counts in commercial food products, 674
COSBY, D. E., see Bailey, 1690; Stern, 1705
COTTER, P. D., Protection of *L. monocytogenes* in low pH foods by GAD, 1362
COTTY, P. J., see Brown, 401
COX, N. A., *Campylobacter* recovery from dry poultry samples, 252
COX, N. A., see Bailey, 1690; Stern, 1705
COZZI, L., see Croci, 1836
CRAVEN, S. E., *C. perfringens* in chicken processing plant, 1956
CRAVEN, S. E., see Bailey, 1690; Stern, 1705
CRIPPEN, T. L., see Bischoff, 1503
CROCI, L., *Aeromonas hydrophila* in natural mineral waters, 1836
CROCI, L., see De Medici, 877
CROONENBERGHS, R. E., see Brenton, 343

DAMANN, K. E., see Chen, 1785
D'ANGELO, D., see Lombardi, 1265
DARGATZ, D. A., see Wells, 3
DA SILVA, N., see Taniwaki, 1592
DAVIDSON, P. M., see Kim, 1255
DAVIS, C. E., see Lyon, 1199
DAVIS, C. L., see Pao, 310
DAVIS, M. D., see Murphy, 1549, 2083
DAWSON, J., see Greening, 881
DAWSON, P. L., see Hoffman, 885
DE ANTONI, G., see Bibiloni, 2001
DEBESS, E. E., see Frenzen, 2020
DEBEVERE, J., see Uyttendaele, 1661
DE GIROLAMO, A., Fumonisin concentration in corn flakes, 701
DE GUZMÁN, A. M. S., see Favier, 1621; see Velázquez, 195
DE HUERGO, M. S., see Cerrutti, 1510
DE JONGE, R., see Dufrenne, 538
DEL CAMPO, J., *L. monocytogenes* and saprophytic bacteria, 721
DELFGOU-VAN ASCH, E., see Dufrenne, 538
DELPONT-BINET, C., see Markaki, 533
DELVES-BROUGHTON, J., see Wirjantoro, 213
DE MEDICI, D., Depuration of mussels contaminated with HAV, 877
DENG, M. Q., Cider pasteurization, 523
DEPAOLA, A., see Ellison, 682; Gendel, 1617; Zuppardo, 1172
DE SAEGER, S., see Sibanda, 1597
DESAUTELS, C., see DesRosiers, 1904
DESCHAMPS, A., see Coma, 470
DESROSIERS, A., Phenotypic and genotypic characterization, 1904
DE ZUTTER, L., see Uyttendaele, 1661
DICKENS, J. A., see Berrang, 2063
DICKSON, J. S., Growth rates in irradiated beef, 1828
DING, H. C., see Chen, 348
DI PASQUALE, S., see Croci, 1836; De Medici, 877
DI PINTO, A., see Tantillo, 164
DOHERTY, A. M., see McEvoy, 1655
DOMINGUEZ, C., Prevalence and contamination levels of *Listeria*, 2075
DOREY, F., see Guyon, 1341

DORSA, W. J., see Kang, 63
DOVE-PETTIT, D. A., see Myers, 564
DOYLE, M. E., Heat resistance of *L. monocytogenes*, 410
DOYLE, M. P., see Sharma, 1299, 2053; Zhao, 1607, 1751
DRABKIN, V., see Gelman, 1584
DRAGACCI, S., see Markaki, 533
DRAGONI, I., see Finoli, 246
DRAKE, M. A., see Leenanon, 970; Tamarapu, 664
DRAUGHON, F. A., see Chardonnet, 1425; Elgayyar, 1019; Taylor, 1030
DROLESKEY, R. E., see Farrington, 1496; Harvey, 730; Hume, 645
D'SOUZA, D. H., Reducing conditions and inhibitors on aflatoxin B_1 degradation, 268
DU, W.-X., Evaluation of yellowfin tuna under storage, 2027
DUFFY, E. A., Microbial contamination in pork retail products, 172; Microbial contamination on lamb carcasses, 503
DUFFY, S., Modeling the survival of *E. coli* in apple cider, 599
DUFRENNE, J., *Salmonella* and *Campylobacter* contamination of chicken in The Netherlands, 538
DUNCAN, L. K., see Murphy, 1549, 2083
DUTTON, K. M., see Phillips, 692, 697

ECHARTE, M., Fatty acid modifications and cholesterol oxidation during frying, 1062
EDRINGTON, T. S., Antibiotic use and *Salmonella* resistance, 2067
EDRINGTON, T. S., see Harvey, 1780
ELBORN, J. S., see Moore, 1076
ELGAYYAR, M., Antimicrobial activity of essential oils, 1019
ELLISON, R. K., *V. parahaemolyticus* in Florida retail oysters, 682
ENGVALL, A., see Thorberg, 542
ERSOY, Ö., see Yurdun, 1851
ESCORCIA, M., see Tellez, 287
ESCUDERO, M. E., see Favier, 1621; Velázquez, 195
EVELEIGH, K., see Warriner, 493
EYIGOR, A., see Carli, 1832

FACH, P., see Braconnier, 201
FAIRBROTHER, J. M., see DesRosiers, 1904
FAITH, N. G., see Calicioglu, 1156
FAN, X., Quality of irradiated alfalfa sprouts, 1574
FANG, T. J., see Wei, 987
FARBER, J. M., see Beuchat, 1079; Sewell, 1863
FARKAS, L., see Turcsán, 1252
FARRAH, S. R., see Lukasik, 292
FARRELL, D. E., see Myers, 564
FARRINGTON, L. A., Antimicrobial resistance in salmonellae, 1496
FARRINGTON, L. A., see Edrington, 2067; Harvey, 730
FAVIER, G. I., Elimination of *Y. enterocolitica* from eggshell surface, 1621
FEDER, I., see Tamplin, 1305
FEDORKA-CRAY, P. J., Colonization of broiler chicks by DT104, 1698
FEDORKA-CRAY, P. J., see Bailey, 1690; Gray, 945; Stern, 1705; Wells, 3
FELTMATE, T. E., see Bisaillon, 1973
FERNANDEZ, N., see Althaus, 1844
FERRIS, K., see Wells, 3
FETT, W. F., see Liao, 1110
FIELD, K. G., see Kim, 1035, 1556
FINOLI, C., Roquefortine C occurrence in blue cheese, 246
FIORE, A., see De Medici, 877
FLEISCHMAN, G. J., Elimination of *E. coli* O157:H7 on apple surfaces, 451
FLEMING, H. P., see Unal, 189
FLICK, G. J., see Lorca, 1716, 2015
FLICK, G. J., JR., see Brenton, 343
FLOROS, J. D., see Han, 1128
FOODNET WORKING GROUP, see Frenzen, 2020
FRANCO, B. D. G. M., see Saad, 1151
FRANK, J. F., Cleanability of stainless steel, 1178
FRANK, J. F., see Takeuchi, 147, 298, 1235, 1820, 2088
FRANZ, C. M. A. P., Bile salt hydrolase activity of enterococci, 725
FRANZETTI, L., see Riva, 228
FREGA, N., see Martínez-Tomé, 1412
FRENZEN, P. D., Consumer acceptance of irradiated meat and poultry, 2020
FRIEDMAN, S. L., see Myers, 564
FU, T., Sprout irrigation water testing, 802
FUCHS, Y., see Leverentz, 1116
FUKUZAKI, S., see Urano, 108
FUNG, D. Y. C., see Vishnubhatla, 355; Wonglumsom, 630; Wu, 1067

GABA, D., see Abramson, 1220
GALLI, A., see Finoli, 246; Riva, 228
GALVÁN, F., see García, 99
GALVANO, F., Dietary strategies to counteract the effects of mycotoxins, 120
GALVANO, G., see Galvano, 120
GANDHI, H., see Ustunol, 1775
GANDHI, M., *Salmonella* Stanley associated with alfalfa seed and sprouts, 1891
GARCÍA, S., Microbiology of herbs and spices from Mexico, 99
GARCÍA, S., see Heredia, 1249
GARCÍA-FERNÁNDEZ, C., see Capita, 1627
GARCÍA-FERNÁNDEZ, M. D. C., see Capita, 1961
GARCÍA-GARCÍA, P., Biogenic amines in packed table olives and pickles, 374
GARCÍA-JALÓN, I., see Aguado, 716
GARCÍA-LÓPEZ, M.-L., see González, 687; González-Rodríguez, 1399
GARDE, S., see Oumer, 81
GARRETT, E. H., see Beuchat, 1079
GARRIDO-FERNÁNDEZ, A., see García-García, 374
GAST, R. K., Multiplication and survival of *Salmonella* Enteritidis in eggs, 865
GAST, R. K., see Seo, 113, 1917
GAYA, P., see Oumer, 81
GELMAN, A., Effect of storage temperature on silver perch, 1584
GENDEL, S. M., Ribotyping of *V. parahaemolyticus* O3:K6, 1617
GENOVESE, K. J., see Anderson, 255; Bischoff, 1503; Harvey, 730, 1780
GIANNAKOUROU, M. C., Development of an intelligent shelf life decision system, 1051
GIESBRECHT, F. G., see Unal, 189
GILL, C. O., Contamination of chucks, 1824; Sampling meat cuts, 325
GILLING, S. J., A model to improve HACCP adherence, 710
GILMOUR, A., see Murray, 498
GINGERICH, T. M., see Lorca, 2015
GJERDE, B., see Robertson, 1793, 1799
GLASSMOYER, K. E., Detection of *S. aureus* using impedance microbiology, 44
GLATMAN, L., see Gelman, 1584
GOLDEN, D. A., see Elgayyar, 1019
GOLDING, S., see Gandhi, 1891
GOMBAS, D. E., see Mazzotta, 321
GOMEZ, I., see Dominguez, 2075
GONZALES, M., see Warriner, 493
GONZÁLEZ, C. J., *Aeromonas* species in freshwater fish, 687
GONZÁLEZ, M^{a}P., see Cabo, 1943
GONZÁLEZ, N., see González, 687
GONZALEZ, S., see Medina, 559
GONZÁLEZ-RODRÍGUEZ, M.-N., Quality of aquacultured freshwater fish, 1399
GOOCH, J. A., see Zuppardo, 1172
GOODMAN, J., see Warriner, 493
GOUGH, R. H., see Samkutty, 208
GOYAL, S. M., see Gulati, 1430
GRANDISON, A. S., see Wirjantoro, 213
GRAY, J., see Smith, 1899
GRAY, J. T., Survival and infectivity of *Salmonella* choleraesuis, 945
GREEN, A., see Wells, 3
GREEN, S., see Levine, 1188
GREENING, G. E., Poliovirus persistence in shellfish, 881
GREER, G. G., see Saucier, 264
GRIFFITHS, M. W., see Allen, 2058; Iu, 964; Modi, 927; Pond, 759

GROSSO, F., see Markaki, 533
GUERRA, M. L., see Kemp, 807
GULATI, B. R., Disinfection of calicivirus on produce and food-contact surfaces, 1430
GUYER, R. B., see Chikthimmah, 873
GUYON, R., *E. coli* O157:H7 contamination during beef slaughtering in Calvados, 1341

HA, C.-L., see Pestka, 392
HABERER, P., see Franz, 725
HACKNEY, C. R., see Lorca, 1716, 2015
HAGENMAIER, R. D., see McGuire, 1756
HALL, K., see Verran, 1377
HALL, M. R., see Thran, 1613
HAMILTON-KEMP, T. R., see Yu, 1334
HAMMACK, T. S., Recovery of *Salmonella* serovars from orange juice, 659
HAN, I. Y., see Hoffman, 885
HAN, Y., Inactivation of *L. monocytogenes* by chlorine dioxide, 1730; Modeling inactivation of *E. coli* O157:H7 by chlorine dioxide gas, 1128
HANKINSON, T. R., see Riordan, 1320
HANSON, I. B., Microbiological meat quality in Swedish slaughterhouses, 820
HARA-KUDO, Y., Laying season and egg shell cracks during storage, 1134
HARPAZ, S., see Gelman, 1584
HARRINGTON, B., see Kassa, 509
HARRIS, J. E., Crohn's disease: current issues, 2103
HARRIS, L. J., Produce wash efficacy studies, 1477
HARRIS, L. J., see Beuchat, 1079, 1103; Knudsen, 1483; Yamamoto, 1315
HARRISON, J. A., Jerky acceptability and microbial inactivation, 1194
HARRISON, M. A., see Harrison, 1194
HARTE, F., see Rodrigo, 259
HARVEY, R. B., Effects of feed withdrawal and transport on *Campylobacter*, 730; Toxicity of moniliformin to swine, 1780
HARVEY, R. B., see Anderson, 255; Edrington, 2067; Farrington, 1496; Hume, 645
HASSAN, A. N., see Takeuchi, 1820
HAYS, M. P., see Vishnubhatla, 355
HÉBRAUD, M., see Vasseur, 1442
HECHEMY, K. E., see Frenzen, 2020
HEDBERG, C. W., see Gulati, 1430
HEFLE, S. L., ELISA for detection of egg residues in foods, 1812
HEREDIA, N., Microbiology of ground meat from Mexico, 1249
HEREDIA, N., see García, 99
HERRERO, C., see Alvarez, 1768
HIELM, S., see Lindström, 838
HIETT, K. L., see Stern, 1705
HILL, A., see Modi, 927
HILL, C., see Cotter, 1362
HILL, W., see Levine, 1188
HIMATHONGKHAM, S., Ammonia disinfection of sprouting seeds, 1817
HIRVI, Y., see Modi, 927
HOAGLAND, T. A., see Annamalai, 1929
HOFFMAN, A. D., Culture- and PCR-based *L. monocytogenes* detection methods, 1521
HOFFMAN, K. L., Antimicrobial effects of corn zein films, 885
HOGUE, R. W., see Inami, 1240
HOLLEY, R., see Nadon, 220
HOLLIDAY, S. L., Removal of pathogens from alfalfa seeds, 1489
HOLT, P. S., see Gast, 865; Seo, 113, 1917
HOLTZAPPLE, C. K., see Bischoff, 1503
HOLZAPFEL, W. H., see Franz, 725
HOMHUAL, S., Rapid assessment of raw milk quality, 1996
HORIKAWA, M., see Sawai, 1579
HOROWITZ, J., see Corradini, 674
HOSSNER, K. L., see Schmidt, 2047
HSIH, H.-Y., IMS-multiplex PCR for *L. monocytogenes* and *Salmonella* spp., 1744
HSU, K.-C., see Ko, 94
HSU, W.-Y., see Lukasik, 292
HUANG, L., New kinetic model for thermal inactivation, 2078
HUANG, S.-L., *S. aureus* and *E. coli* affected by ethanol and NaCl, 546
HUANG, T.-S., see Du, 2027
HUME, M. E., Genotypic diversity in *Arcobacter*, 645; *Salmonella* in vitro competitive exclusion, 17
HUME, M. E., see Harvey, 730
HUMEN, M., see Minnaard, 1535
HUMPHREY, T. J., see Mattick, 606, 1472
HUNGERFORD, L., see Smith, 1899
HURD, H. S., Effects of lairage, 939
HURD, H. S., see Boyapalle, 1352
HUSSEIN, H. S., see Thran, 1613
HWANG, H.-J., see Lee, 272
HYYTIÄ-TREES, E., see Lindström, 838

IAMANAKA, B. T., see Taniwaki, 1592
INAMI, G. B., Isolation of *Salmonella* from alfalfa, 1240
INGHAM, B. H., see Mak, 1679
INGHAM, S. C., see Mak, 1679
INSKIP, P. D., see Farrington, 1496
IRACHETA, F., see García, 99
ISMOND, M. A. H., see Nadon, 220
ISOBE, S., see Koseki, 652
ITO, T., see Murase, 1912; Shirota, 734
ITOH, K., see Koseki, 652, 1935
IU, J., Nonthermal pasteurization of apple cider, 964
IZQUIERDO-PULIDO, M., see Bover-Cid, 367

JACKSON, K. M., see Chen, 72
JAGANNATH, A., Predicting the behavior of *E. coli* in shrikhand, 462
JAGUS, R., see Cerrutti, 1510
JAKŠIĆ, S., see Uhitil, 862
JANISIEWICZ, W. J., see Leverentz, 1116
JEANNITON, E., see Hefle, 1812
JENG, S.-L., see Lin, 1231
JIMÉNEZ, A. M., see Martínez-Tomé, 1412; Murcia, 2037
JINDAL, V. K., see Homhual,1996
JOERGER, R. D., see Shearer, 788
JOHNSON, E. R., see Murphy, 23, 1549, 2083
JOHNSON, M. G., see Murphy, 23; Yang, 770
JOHNSON, R. P., see DesRosiers, 1904
JØRGENSEN, F., see Mattick, 1472
JOZWIK, E., see Uyttendaele, 1661
JULIAN, R., see Bisaillon, 1973
JUNEJA, V. K., see Huang, 2078; Novak, 1527, 1739

KAIN, M. L., see Duffy, 503; Samelis, 1722
KAJS, T. M., see Beuchat, 1103; Harris, 1477
KANE, K., see Gilling, 710
KANEDA, Y., see Murase, 1912
KANG, D.-H., Microbial decontamination of beef trim, 63, 168; Screening bovine carcass sponge samples for *E. coli* O157, 1610
KANG, D.-H., see Castelo, 335; Wu, 1067
KANG, J.-H., Occurrence of false-positive results in Delvotest SP assay, 1211
KANG, K.-O., see Lee, 272
KARNS, S. A., see Cates, 826
KARRIKER, L. A., see Hurd, 939
KASSA, H., Microbial sampling in restaurants, 509
KASSENBORG, H., see Frenzen, 2020
KATOH, H., see Shirota, 734
KATOR, H., Elimination of fecal coliforms and FRNA coliphage from relaid oysters, 796
KATZ, M., see Medina, 559
KELLER, S. E., see Fleischman, 451
KELLY, P. M., see Charteris, 2007
KELLY, S., see Myers, 564
KEMP, G. K., Continuous online procesing of contaminated poultry carcasses, 807

KENDALL, P. A., see Burnham, 1244; Samelis, 950
KENNEDY, M., see Frenzen, 2020
KENNEY, P. B., see Nayak, 456
KENNEY, S. J., *E. coli* O157:H7 on bruised whole apples, 1328
KEUZENKAMP, D. A., see Swanenburg, 12
KHAIBOULLINA, S. F., see Thran, 1613
KHAN, M. I., see Annamalai, 1929
KHUDER, S., see Kassa, 509
KILIC, B., Residual nitrite in cured meats, 235
KIM, J., see Du, 2027
KIM, J.-G., see Unal, 777
KIM, J.-H., see Lee, 272
KIM, J. M., see Lung, 1309; Wonglumsom, 630
KIM, J.-S., see Lee, 899
KIM, J. Y., see Kim, 1667
KIM, K. Y., Antibacterial activity of *C. japonica* L. petals, 1255
KIM, S.-H., Histamine accumulation in Pacific mackerel, 1556; Isolation of histamine-producing bacteria in albacore, 1035
KIM, S. H., Inhibitory activity of *B. longum* HY8001 against verotoxin, 1667
KIM, S. P., see Park, 1841
KIMBERLING, C. V., see Duffy, 503
KINSLEY, M., see Labbe, 104
KLING, J., see Brown, 396
KLOPFENSTEIN, T., see Smith, 1899
KNABEL, S. J., see Chen, 1279; Chikthimmah, 873, 958, 1145; Suh, 30; Teo, 1000
KNOWLES, J., Antimicrobial efficacy of chitosan and carvacrol, 1542
KNUDSEN, D. M., Survival of bacterial pathogens on strawberries, 1483
KO, W.-C., High-pressure storage of tilapia, 94
KOGUT, M. H., see Bischoff, 1503
KOJIMA, H., see Sawai, 1579
KONDO, F., see Kang, 1211; Tsai, 361
KONUMA, H., see Hara-Kudo, 1134
KOO, H. C., see Kim, 1667
KOOHMARAIE, M., see Berry, 1138; Castelo, 335, 1981; Kang, 63, 168, 1610
KORKEALA, H., see Lindström, 838; Miettinen, 994
KOSEKI, S., Application of acidic electrolyzed water, 652; Prediction of microbial growth in cut vegetables, 1935
KOT, E., Effect of nisin on bifidobacteria, 1206
KOUTSOUMANIS, K., see Giannakourou, 1051
KRČMÁŘ, P., Identification of bovine DNA, 117
KUBENA, L. F., see Anderson, 255; Harvey, 1780
KUMAGAI, S., see Hara-Kudo, 1134
KURDZIEL, A. S., Poliovirus survival on foods, 706

LABADIE, J., see Vasseur, 1442
LABBE, R. G., Use of ozone for maple sap, 104
LADELY, S. R., see Bailey, 1690; Berrang, 184; Fedorka-Cray, 1698; Stern, 1705
LÄHTEENMÄKI, L., see Lindström, 838
LAMMERDING, A. M., see Harris, 2103
LANDGRAF, M., see Marques, 1674
LANGTON, S., see Kurdziel, 706
LANNES, S. C. S., see Marques, 1674
LAPPIN-SCOTT, H. M., see Mattick, 1472
LATTUADA, C. P., see Line, 982
LECLERCQ, A., see Guyon, 1341
LEDRI, S., see Chinen, 1346
LEE, E.-H., see Lee, 1854
LEE, J.-H., see Rho, 1388
LEE, J. H., see Pestka, 392
LEE, J.-W., Reduction of milk hypersensitivity by ionizing radiation, 272
LEE, M. B., Coccidial contamination of raspberries, 1854
LEE, M.-J., see Lee, 899
LEE, S. M. C., see Inami, 1240
LEE, S.-Y., see Lee, 272
LEE, W.-C., Foodborne illness in Korea and Japan, 899
LEENANON, B., Poststress behavior of *E. coli* O157:H7, 970
LEGAN, J. D., see Mattick, 606, 1472; Stewart, 51
LEITÃO, M. F. de F., see Urbano, 1226
LETELLIER, A., see DesRosiers, 1904
LEUSCHNER, R. G. K., Low level of *S. enterica* serovar Enteritidis in mayonnaise, 623
LEVALLEY, S. B., see Duffy, 503
LEVERENTZ, B., Bacteriophage as a biocontrol method for *Salmonella*, 1116
LEVINE, P., Pathogen testing of RTE meat and poultry products, 1188
LEWIS, G., see Greening, 881
LEWIS, M. J., see Wirjantoro, 213
LI, F.-Q., *Alternaria* mycotoxin production, 567
LI, Y., *E. coli* O157:H7 in lettuce, 305
LI, Y., see Wang, 2071; Yang, 770
LIAO, C.-H., Human pathogens on fresh produce, 1110
LIN, C.-M., see Lung, 1309
LIN, S.-Y., Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
LINDSTRÖM, M., Nonproteolytic *C. botulinum* type B in sous vide products, 838
LINE, J. E., *Campylobacter* enumeration, 982; Selective *Campylobacter* agar, 1711
LINTON, M., see McClements, 514
LINTON, R. H., see Han, 1128, 1730
LOMBARDI, P., Evaluation of buffalo colostrom quality, 1265
LONVAUD-FUNEL, A., see Claisse, 833
LÓPEZ-FANDIÑO, R., see Belloque, 850
LORCA, T. A., Growth and histamine formation of *M. morganii*, 2015; Levels of *V. vulnificus*, 1716
LOUND, L. H., see Chinen, 1346
LU, X., see McKellar, 1922
LUCHANSKY, J. B., see Calicioglu, 1156; Tamplin, 1305
LUCIA, L. M., see Castillo, 58, 738; Ramirez, 1439
LUKASIK, J., Recovery of seeded pathogens and indicators from produce, 292
LUNG, A. J., Destruction of pathogenic bacteria in manure compost, 1309
LUPPENS, S. B. I., Effect of BAC on *L. monocytogenes*, 476
LYON, B. G., Acid phosphatase activity and hamburger color, 1199
LYON, C. E., see Lyon, 1199

MADDEN, R. H., see Murray, 498
MADZO, S., see Myers, 564
MAEDA, T., see Murase, 1912
MAGEE, M., see Riordan, 1320
MAK, P. P., Validation of cider pasteurization, 1679
MALAS, J. P., see Guyon, 1341
MALNATI, E., see Ellison, 682
MANDRELL, R. E., see Charkowski, 1292
MAÑES, J., see Soriano, 551
MANFREDI, E., see Chinen, 1346
MARCOTRIGIANO, G. O., see Storelli, 405, 1058, 1858
MARCY, J. A., see Murphy, 23
MARKAKI, P., Decontamination of ochratoxin A in wine and vinegar, 533
MARQUES, P. A. H. F., Acid tolerance of *E. coli* O157:H7, 1674
MARSHALL, M. R., see Du, 2027; Lung, 1309
MARTÍNEZ, A., see Rodrigo, 259; Tejedor, 1631
MARTÍNEZ-TOMÉ, M., Antioxidant properties of spices, 1412
MARTÍNEZ-TOMÉ, M., see Murcia, 379, 2037
MARTINS, H. M., see Martins, 1268, 1848
MARTINS, M. L., Deoxynivalenol in wheat-based cereals, 1848; Fumonisins in tea and medicinal plants, 1268
MASTWIJK, H. C., see Pol, 1012
MATSUMOTO, Y., see Murase, 1912
MATTHEWS, K. R., see Gandhi, 1891
MATTICK, K. L., Calculating *Salmonella* survival, 606; Recovery of injured *Salmonella*, 1472
MATTRAZZO, A. M., see Annous, 159; Riordan, 1320
MAYERHAUSER, C. M., Survival of *E. coli* O157:H7 in mustard, 783
MAZZOTTA, A. S., Antilisterial pasteurization of surimi, 483; Heat re-

sistance of *L. monocytogenes* in hot dogs, 321; Heat resistance of *L. monocytogenes* in vegetables, 385; Thermal resistance of pathogens in juices, 315
MAZZOTTA, A. S., see Doyle, 410
MBANDI, E., Inhibition of *L. monocytogenes* and *Salmonella* Enteritidis in meat, 640
McCLEMENTS, J. M. J., High pressure inactivation of psychrotrophs, 514
McCOMBS, K., see Frenzen, 2020
McDOWELL, D. A., see McEvoy, 1655
McEVOY, J. M., Steam decontamination of bovine hide, 1655
McFEETERS, R. F., see Unal, 189
McGILL, K., see Whyte, 179, 388
McGINNIS, J. C., see Gill, 325, 1824
McGREW, P., see Samkutty, 208
McGUIRE, R. G., Reducing coliform bacteria on citrus, 1756
McILHATTON, B., see Moore, 1076
McKEAN, J. D., see Hurd, 939
McKELLAR, R. C., Probability of growth model for *E. coli* O157:H7, 1922
McKILLIP, J. L., see Tamarapu, 664
McNEES, A., see Frenzen, 2020
McWATTERS, K. H., see Weissinger, 442
MEAD, G. C., see Stern, 1705
MEDINA, M., see Oumer, 81
MEDINA, R., Lactic acid bacteria in ewe's milk and cheese, 559
MENKIR, A., see Brown, 396
MERCADO, I., see Castillo, 58, 738
MERKER, R., see Fleischman, 451
MERRILL, J. E., see Orta-Ramirez, 1806
MICHALAK, M. M., see Bahnson, 1967
MIETTINEN, H., Evaluation of surface contamination in fish processing factories, 635
MIETTINEN, M. K., Prevalence of *L. monocytogenes* in broilers, 994
MILIWEBSKY, E., see Chinen, 1346
MILLER, G. Y., see Bahnson, 1967
MILLS, E. W., see Chikthimmah, 1145
MILTON, T., see Smith, 1899
MINNAARD, J., *B. cereus*: effect on enterocyte-like cells, 1535
MITCHELL, B. W., see Seo, 113
MITTAL, G. S., see Iu, 964
MODI, R., Phage as a biocontrol agent in cheese, 927
MOKKILA, M., see Lindström, 838
MOLINA, M. P., see Althaus, 1844
MOLTÓ, J. C., see Soriano, 551
MONAHAN, C., see Whyte, 179, 388
MONK, I., see Bremer, 1369
MONTVILLE, R., Glove barriers to bacterial cross-contamination, 845
MOORE, J. E., *B. cepacia* in food and water, 1076
MORAL, A., see Ruiz-Capillas, 1045
MORELLI, L., see Charteris, 2007
MORENO, B., see Capita, 1627, 1961
MORISHITA, T. Y., see Tellez, 287
MORRIS, S. A., see Shah, 1392
MORRISSEY, M. T., see Kim, 1035
MOUNT, J. R., see Chardonnet, 1425; Elgayyar, 1019
MOXLEY, R., see Smith, 1899
MUMIN, I. M., see Pond, 759
MURAD, Y., see Kot, 1206
MURADO, M. A., see Cabo, 1943
MURASE, T., Isolation of *Salmonella* in a laying farm, 1912
MURASE, T., see Shirota, 734
MURCIA, M. A., Antioxidant activity of resveratrol, 379; Tropical and Mediterranean fruits as antioxidants, 2037
MURCIA, M. A., see Martínez-Tomé, 1412
MURPHY, P. G., see Moore, 1076
MURPHY, R. Y., Lethality of *Salmonella* and *Listeria*, 2083; Process lethality and product yield, 1549; Surival and growth of *Salmonella* and *Listeria*, 23
MURRAY, K. A., Microbiological quality of beef carcasses, 498
MUSGROVE, M. T., see Bailey, 1690; Cox, 252; Stern, 1705
MYERS, M. J., Validation of a PCR method for detection of bovine materials in feed, 564

NADON, C. A., Biogenic amines in fresh pork, 220
NAGARAJA, T. G., see Vishnubhatla, 355
NAYAK, R., *Salmonella* attachment to poultry skin, 456
NEDOLUHA, P. C., Sampling of finfish surfaces, 1515
NELIS, H. J., see Sibanda, 1597
NELSON, P. E., see Han, 1128, 1730
NEWMAN, M. C., see Yu, 1334
NGUYEN-THE, C., see Braconnier, 201; Del Campo, 721
NIELSEN, S. S., see Han, 1128, 1730
NIEMIRA, B. A., Citrus juice composition, 869; Irradiation inactivation of *Salmonella* in orange juice, 614
NISBET, D. J., see Anderson, 255; Bischoff, 1503; Edrington, 2067; Farrington, 1496; Harvey, 730, 1780; Hume, 17
NISHIBUCHI, M., see Gendel, 1617
NORDSTEDT, R., see Lung, 1309
NORMAND, M. D., see Corradini, 674
NOVAK, J. S., *C. perfringens* heat adaptations, 1527; *L. monocytogenes* heat injury detection, 1739
NUANUALSUWAN, S., see Himathongkham, 1817
NUÑEZ, M., see Oumer, 81
NUSSINOVITCH, A., see Corradini, 674
NYCHAS, G. J. E., see Giannakourou, 1051

OBERST, R. D., see Vishnubhatla, 355
O'BRIEN, W. D., JR., see Shah, 1392
O'CALLAGHAN, J. P., see Schmidt, 2047
ODHAV, B., see Bissessur, 1216
OH, D.-H., see Choi, 554
OLIVEIRA, M. N., see Saad, 1151
OLIVER, G., see Bueno, 741; Medina, 559
OLSON, D. G., see Dickson, 1828
O'MAHONY, H., see Whyte, 179, 388
OMURTAG, G. Z., Determination of fumonisin B_1 and B_2, 1072
OMURTAG, G. Z., see Yurdun, 1851
OOSTEROM, J., see Luppens, 476
O'REILLY, K., see Cotter, 1362
ORTA-RAMIREZ, A., Thermal inactivation of R-phycoerythrin, 1806
OSBORNE, C. M., see Bremer, 1369
OSER, A., see Tamplin, 1305
OTERO, A., see González, 687; González-Rodríguez, 1399
OTSUKI, K., see Murase, 1912; Shirota, 734
OUMER, A., Starter cultures and bacteriocin producers, 81
OWENS, S., see Nedoluha, 1515
OZGULER, A., see Shah, 1392

PAGNINI, U., see Lombardi, 1265
PAINE, D., see Myers, 564
PALMU, L., see Miettinen, 994
PALUMBO, S. A., see Tamplin, 1305
PAO, S., Sanitizing fruit for juice safety, 310
PAPE, A., see Duffy, 172
PARDON, P., see Coma, 470
PARISH, M. E., see Beuchat, 1079; Pao, 310
PARK, B.-K., see Choi, 554
PARK, J., see Rho, 1388
PARK, J. H., see Kim, 1667
PARK, S.-Y., see Lee, 899
PARK, Y. H., Evaluation of petrifilm for microbial count, 1841
PARK, Y. H., see Kim, 1667
PARLATO, A., see De Medici, 877
PASTORIZA, L., see Cabo, 1943
PATRICK, S. K., see Abramson, 1220
PATTERSON, M. F., see McClements, 514
PAUL, A. J., see Boyd, 87
PEIRSON, M., see Brenton, 343
PELEG, M., see Corradini, 674; Mattick, 606
PERDIGON, G., see Alvarez, 1768

PERELLE, S., see Braconnier, 201
PÉREZ, P. F., see Minnaard, 1535
PERMAUL, K., see Bissessur, 1216
PESTKA, J. J., Lymphocyte counts in yogurt-fed mice, 392
PETRAK, T., see Uhitil, 862
PETRONE, V. M., see Tellez, 287
PETTIGREW, C. A., see Beuchat, 152
PHILLIPPE, L., see Blais, 895
PHILLIPS, D., Microbiological quality of Australian beef, 692; Microbiological quality of Australian sheep meat, 697
PICHAVANT, F. H., see Coma, 470
PIERARD, D., see Uyttendaele, 1661
PIERSON, M. D., see Brenton, 343; Lorca, 1716
PIERSON, M. M., see Lorca, 2015
PILIZOTA V., see Ukuku, 813
PILOSOF, A. M. R., see Cerrutti, 1510
PISHKO, E. J., see Bischoff, 1503
PIVA, A., see Galvano, 120
POL, I. E., Inactivation in food matrix by nisin, PEF, and carvacrol, 1012
POLAND, A. L., Altering thermal resistance of bacterial pathogens, 486
POND, T. J., Survival of *E. coli* O157 in fermented sausage, 759
POOLE, T. L., see Hume, 645
POPA, M. E., see Pol, 1012
POPPE, C., see Bisaillon, 1973
PORTNOY, D., see Samuel, 1261
PRICE, R. J., see Kim, 1035

QUESSY, S., see Bisaillon, 1973; DesRosiers, 1904

RAJKOWSKI, K. T., Growth and recovery of selected gram-negative bacteria, 1761; Irradiation effects on alfalfa seed germination and yield ratio, 1988
RAMESH, M. N., see Jagannath, 462
RAMIREZ, A. J., Use of lactic acid and TSP on lamb, 1439
RANSOM, G., see Levine, 1188
RASOOLY, A., Biosensor detection of SEB, 37
RAVISHANKAR, S., see Teo, 1122
REDDY, P. G., see Boyapalle, 1352
REINEKE, K. F., see Fu, 802, Stewart, 618
RENČOVÁ, E., see Krčmář, 117
RHO, M.-J., Monitoring of microbial hazards in Korea, 1388
RHODES, M., see Kator, 796
RICCI-BITTI, P., see De Medici, 877
RICE, E. W., see Rajkowski, 1761
RICHE, E., see Valdivieso-Garcia, 1166
RICO, H., see Soriano, 551
RIEMANN, H., see Himathongkham, 1817
RIGAUD, N., see Vasseur, 1442
RIORDAN, D. C. R., Orchard survey for sources of *E. coli*, 1320
RIORDAN, D. C. R., see Annous, 159
RITIENI, A., see Galvano, 120
RITMEESTER, W., see Dufrenne, 538
RIVA, M., Shelf life of cicorino lettuce, 228
RIVAS, M., see Chinen, 1346
ROBERSON, D. B., see Castillo, 58
ROBERTS, R. F., see Chikthimmah, 1145
ROBERTSON, L. J., Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799; Occurrence of parasites on fruits and vegetables, 1793
RODRICK, G. E., see Ellison, 682
RODRIGO, D., *Lactobacillus* inactivation by pulsed electric fields, 259
RODRIGO, M., see Rodrigo, 259; Tejedor, 1631
RODRIGUEZ, M., see Althaus, 1844
ROJAS, G., see Heredia, 1249
ROLLER, S., see Knowles, J., 1542
ROMERO-BARRANCO, C., see García-García, 374
ROONEY, P. K., see Shah, 1392
ROSE, B., see Levine, 1188
ROSE-MORROW, R. A., see Harrison, 1194
ROTTINGHAUS, G. E., see Harvey, 1780
ROWE, D. L., see Boyd, 87; Verran, 1183
RUGGIERI, S., see Martínez-Tomé, 1412
RUIZ-CAPILLAS, C., Biogenic amines in bulk-stored hake packed under atmosphere, 1045
RUSSEK-COHEN, E., see Nedoluha, 1515
RUSSELL, S. M., Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
RUSSELL, S. M., see Glassmoyer, 44
RUSSIN, J. S., see Chen, 1785

SAAD, S. M. I., Survival of *E. coli* O157:H7 in Minas cheese during storage, 1151
SAKAE, H., see Murase, 1912
SAKAKIBARA, Y., see Hara-Kudo, 1134
SALAZAR, L., see Heredia, 1249
SALO, S., see Miettinen, 635
SAMELIS, J., Control of *L. monocytogenes* in pork bologna, 1722; Pathogen survival in meat decontamination fluids, 950
SAMELIS, J., see Bedie, 1949
SAMKUTTY, P. J., ATP bioluminescence technique for estimation of bacterial count, 208
SAMPEDRO, G., see Cabo, 1943
SAMS, C. E., see Chardonnet, 1425
SAMUEL, M. C., Foodborne illness complaints, 1261
SANTOS, J. A., see González, 687; González-Rodríguez, 1399
SANZ, J. J., see González-Rodríguez, 1399
SAPERS, G. M., see Annous, 159; Riordan, 1320; Ukuku, 813, 1286
SARREAL, C. Z., see Charkowski, 1292
SATOH, M., see Sawai, 1579
SAUCIER, L., Bacteriocin production on meat, 264
SAVELL, J. W., see Ramirez, 1439
SAWADA, T., see Hara-Kudo, 1134
SAWAI, J., Scallop-shell powder treatment of cabbages, 1579
SAYDAK, D., see Abramson, 1220
SCANGA, J. A., see Bedie, 1949; Samelis, 1722
SCARPIN, M., see Chinen, 1346
SCHAFFNER, D. W., see Chen, 72; Duffy, 599; Montville, 845; Stewart, 51
SCHLESSER, J., see Fu, 802
SCHMIDT, G. R., Central nervous system tissue in beef, 2047
SCHNEIDER, K. R., see Kemp, 807
SCHULLY, K. L., see Zuppardo, 1172
SCHUMAN, J. D., see Brackett, 934
SCOTT, T. M., see Lukasik, 292
SCOTT, V. N., see Doyle, 410
SCOUTEN, A. J., see Brackett, 934; Holliday, 1489
SEBTI, I., see Coma, 470
SENJYU, K., see Murase, 1912
SEO, K.-H., Bactericidal effects of negative air ions on *Salmonella*, 113; Comparison of *Salmonella* Enteritidis infection, 1917
SEO, K. S., see Park, 1841
SEWELL, A. M., Produce outbreaks in Canada, 1863
SHAH, N. N., A real-time approach to detect seal defects, 1392
SHARMA, M., Survival of salmonellae in orange juice, 1299, 2053
SHAW, A., see Moore, 1076
SHEARER, A. E. H., PCR detection of bacterial pathogens on fresh produce, 788
SHEFFIELD, S., see Bisaillon, 1973
SHELDON, B. W., see Poland, 486
SHELEF, L. A., see Mbandi, 640
SHERIDAN, J. J., see McEvoy, 1655
SHEU, F., see Wu, 240
SHEWFELT, R. L., see Harrison, 1194
SHIGA, H., see Sawai, 1579
SHIROTA, K., *Salmonella* contamination in feed and eggs, 734
SIBANDA, L., Flow-through enzyme immunoassay for ochratoxin A screening, 1597
SIEBELING, R. J., see Zuppardo, 1172
SIERRA, I., High-temperature heating on milk vitamins, 890
SILVA, J. O., see Bueno, 741
SIRAGUSA, G. R., see Castelo, 335; Kang, 63, 168, 1610
SIZER, C. E., see Teo, 1122

SJÖBERG, A.-M., see Miettinen, 635
SKYTTÄ, E., see Lindström, 838
SLADE, L., see Stewart, 51
SLAVIK, M. F., see Wang, 2071
SLUMP, R. A., see Pol, 1012
SMID, E. J., see Pol, 1012
SMITH, D., *E. coli* O157:H7 in feedlot cattle, 1899
SMITH, D. M., see Abramson, 1220; Orta-Ramirez, 1806
SMITH, G. C., see Bedie, 1949; Duffy, 172, 503; Samelis, 950, 1722
SMITH, J. L., Hepatitis E virus, 572
SNIJDERS, J. M. A., see Swanenburg, 12
SOFOS, J. N., see Bedie, 1949; Burnham, 1244; Duffy, 172, 503; Samelis, 950, 1722
SOLFRIZZO, M., see De Girolamo, 701
SOMMERS, C. H., see Niemira, 614
SORIANO, J. M., *Listeria* species in foods from restaurants, 551
SPECHT, I., see Franz, 725
STACK, M. E., see Tournas, 528
STANKER, L. H., see Bischoff, 1503; Hume, 17, 645
STERN, N. J., *Campylobacter* in U.S. poultry operations, 1705
STERN, N. J., see Bailey, 1690; Cox, 252; Fedorka-Cray, 1698; Line, 982
STEVENSON, T. H., see Castillo, 58
STEWART, C. M., *S. aureus* growth boundary model, 51
STEWART, D., see Fu, 802
STEWART, D. S., *Salmonella* growth in alfalfa sprouts, 618
STOCK, K., *Salmonella* incidence, 1435
STOLLE, A., see Stock, 1435
STORELLI, M. M., Arsenic speciation in crustaceans, 1858; Polycyclic aromatic hydrocarbons in mussels, 405; Total mercury in fish, 1058
STRABBIOLI, R., see Martínez-Tomé, 1412
STRAPP, C. M., see Shearer, 788
STRATTON, J., see Brashears, 1466
SUH, J.-H., Detection of *L. monocytogenes*, 30
SULAKVELIDZE, A., see Leverentz, 1116
SUMNER, J., see Phillips, 692, 697
SUMNER, S. S., see Lorca, 2015
SUSLOW, T. V., see Beuchat, 1079
SWANENBURG, M., *Salmonella* in the lairage of pig slaughterhouses, 12
SWINDLE, M. M., see Harvey, 730
SZIGETI, J., see Turcsán, 1252

TAKEUCHI, K., Confocal microscopy and viability detection, 2088; Decontamination of lettuce, 1235; GFP-expressing *E. coli* on fresh produce, 298; O157:H7 penetration into lettuce, 1820; Viability of *E. coli* and lettuce leaf structure, 147
TAMARAPU, S., *S. aureus* multiplex PCR, 664
TAMPLIN, M. L., *Salmonella* and HIMP swine processing, 1305
TAMPLIN, M. L., see Lukasik, 292
TANAKA, M., see Murase, 1912
TANARO, J. D., see Chinen, 1346
TANIWAKI, M. H., Comparison of yeast and mold enumeration methods, 1592
TANIWAKI, M. H., see Urbano, 1226
TANTILLO, G., *Brucella* spp. in milk and cheese, 164
TAOUKIS, P. S., see Giannakourou, 1051
TATUM, J. D., see Duffy, 503
TAUXE, R. V., see Samuel, 1261
TAYLOR, C. H., see Harris, 1477
TAYLOR, E. A., see Gilling, 710
TAYLOR, J. Z., see Gilling, 710
TAYLOR, S. L., see Hefle, 1812
TAYLOR, W. J., *N. exedens*, 1030
TEIXIDÓ, N., see Abadias, 856
TEJEDOR, W., *B. stearothermophilus* heat inactivation model, 1631
TELLEZ, G., Avian-specific antibody effects on organs, 287
TEO, A. Y.-L., High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella*, 1122; Optimizing detection of *L. monocytogenes*, 1000
TEREBIZNIK, M. R., see Cerrutti, 1510
TETTEH, G. L., Acid tolerance of *S. flexneri*, 975
THAYER, D. W., Radiation inactivation of *E. coli* O157:H7 and *S. aureus*, 1624
THAYER, D. W., see Fan, 1574; Rajkowski, 1988
THOMPSON, L. K., see Wu, 1067
THOMPSON, N. P., see Lung, 1309
THOMPSON, R. L., see Unal, 189
THORBERG, B.-M., *Salmonella* in Swedish slaughterhouses, 542
THRAN, B. H., STEC in beef heifers, 1613
TODD, E., see Bisaillon, 1973
TORTORELLO, M. L., see Fu, 802; Stewart, 618
TOTI, L., see Croci, 1836
TOURNAS, V. H., Alternariol and alternariol methyl ether in fresh fruits, 528
TOYAZAKI, N., see Li, 567
TSAI, C.-E., Agar diffusion method for detecting antimicrobial agents, 361
TSEN, H.-Y., see Hsih, 1744
TUNICK, M.H., see Novak, 1527
TURCSÁN, J., Spores in goose liver, 1252
TURCSÁN, Z., see Turcsán, 1252
TURK, J. R., see Harvey, 1780
TUTENEL, A., see Uyttendaele, 1661

UHITIL, S., Presence of *E. coli* O157:H7 in chopped meat, 862
UKUKU, D. O., Cantaloupe surface microflora estimation using ATP bioluminescence, 813; Effect of sanitizer treatments, 1286
ULASZEK, J. M., see Fu, 802; Gendel, 1617; Stewart, 618
UNAL, R., Antimicrobial activity of fresh garlic juice, 189; Ozone-pulsed electric field combinations, 777
URADZINSKI, J., see Uyttendaele, 1661
URANO, H., Facilitated removal of heat-treated protein by ozone, 108
URBANO, G. R., Ochratoxin A–producing fungi in coffee, 1226
URLINGS, H. A. P., see Swanenburg, 12
USAI, M., see Arras, 1025
USALL, J., see Abadias, 856
USTUNOL, Z., Honey and bifidobacteria, 1775
USTUNOL, Z., see Pestka, 392
UYTTENDAELE, M., Effect of acid resistance of *E. coli* O157:H7, 1661

VALDIVIESO-GARCIA, A., ELISA method to detect *Salmonella* using MAbs, 1166
VANDEVEN, M. H., see Stewart, 51
VAN LEUSDEN, F., see Dufrenne, 538
VAN PETEGHEM, C., see Sibanda, 1597
VANZIN, C., see Saad, 1151
VARADARAJ, M. C., see Jagannath, 462
VARGA, L., see Turcsán, 1252
VASSEUR, C., Killing of *L. monocytogenes* and *Pseudomonas* spp., 1442
VECCHIO, A., see Finoli, 246
VELÁZQUEZ, L. DEL C., Antibacterial effects of phosphates on *A. hydrophila*, 195
VENKITANARAYANAN, K. S., see Annamalai, 1929
VERGARA, A., see Tantillo, 164
VERRAN, J., Effect of nanometer dimension topographical features, 1183; Repeated soiling and cleaning of surfaces, 1377
VERRAN, J., see Boyd, 87
VICENTINI, M. C., see Urbano, 1226
VIDAL-CAROU, M. C., see Bover-Cid, 367
VIDAL-VALVERDE, C., see Sierra, 890
VILLASEÑOR, L., see Tellez, 287
VIÑAS, I., see Abadias, 856
VISCONTI, A., see De Girolamo, 701
VISHNUBHATLA, A., 5′-Nuclease assay detects virulent *Y. enterocolitica*, 355
VISHNUBHATLA, A., see Wonglumsom, 630
VITAS, A. I., see Aguado, 716
VUGIA, D. J., see Samuel, 1261

WADDELL, T. E., see Valdivieso-Garcia, 1166
WAITES, W. M., see Warriner, 493

WANG, H., Efficacy of CPC, 2071
WANG, R.-F., see Myers, 564
WANG, T., see Doyle, 410
WARD, T. E., see Beuchat, 152, 1103; Harris, 1477
WARNER, R. W., see Pestka, 392
WARRINER, K., Bacteria in steam-pasteurized beef, 493
WEI, C.-I., see Du, 2027; Kim, 1035, 1556; Lung, 1309
WEI, Q. K., Validation of growth models for *Yersinia enterocolitica*, 987
WEISSINGER, W. R., *Salmonella* on alfalfa seeds, 442
WELLS, S. J., *Salmonella* shedding by dairy cows, 3
WENG, Y.-M., see Huang, 546
WESLEY, I. V., see Boyapalle, 1352; Hurd, 939
WEST, R. H., see Boyd, 87; Verran, 1377
WESTHOFF, D. C., see Nedoluha, 1515
WHITE, D. G., see Brown, 396
WHYTE, P., Airborne microorganisms in poultry slaughter plants, 388; Chemical decontamination of poultry carcasses, 179
WIEDMANN, M., see Hoffman, 1521
WILKINSON, N., see Kurdziel, 706
WILLIAMS, G. C., see Wirjantoro, 213
WINDHAM, W. R., see Lyon, 1199
WIRJANTORO, T. I., Nisin and reduced heat-treated milks, 213
WISEMAN, D. W., see Doyle, 410
WOLFE, R. E., see Murphy, 2083
WONGLUMSOM, W., Enrichment media for isolation of *C. jejuni*, 630
WONGLUMSOM, W., see Vishnubhatla, 355
WOOD, D. S., see Pond, 759
WORCMAN-BARNINKA, D., see Marques, 1674
WU, F.-M., see Zhao, 1607
WU, J., see Labbe, 104
WU, S.-C., Mutagenic compounds of oil fumes, 240
WU, V. C. H., Thin agar layer method for acid-injured foodborne pathogens, 1067
YAM, K. L., see Chung, 1420
YAMAMOTO, S. A., Phosphate buffer to recover *E. coli* O157:H7, 1315
YAMAMOTO, S. A., see Knudsen, 1483
YANG, H., Survival and death of *Salmonella* and *Campylobacter* in poultry processing, 770
YANG, S. J., see Kim, 1667
YARON, S., see Gandhi, 1891
YEE, A. J., see Braham, 1565
YEMM, R. S., see Schmidt, 2047
YEN, G.-C., see Wu, 240
YODER, L., see Tamplin, 1305
YOO, H. S., see Park, 1841
YOOK, H.-S., see Lee, 272
YOSHIDA, K., see Koseki, 652
YOSHIZAWA, T., see Li, 567
YOUNG, C. R., see Harvey, 730
YOUNTS, S., see Smith, 1899
YOUSEF, A. E., see Unal, 777
YU, K., Survival of *E. coli* O157:H7 on strawberry fruit, 1334
YURDUN, T., Patulin in apple juices in Turkey, 1851

ZAIKA, L. L., Survival of *Shigella* at low pH, 1162
ZAVAGLIA, A. G., see Bibiloni, 2001
ZHANG, H.-B., see Hume, 645
ZHAO, P., see Zhao, 1607
ZHAO, T., *E. coli* O157:H7 in chlorinated water, 1607; Evaluation of universal preenrichment broth, 1751
ZIEGLER, G. R., see Teo, 1000
ZIPRIN, R. L., see Harvey, 730; see Hume, 17
ZOOK, C. D., *E. coli* and sublethal sanitizer stress, 767
ZUMALACARREGUI, J., see Dominguez, 2075
ZUPPARDO, A. B., Heterogeneity among LPS serotypes of *V. vulnificus*, 1172

SUBJECT INDEX

Abattoir
  Hazard identification, 1973
Abattoir environment
  Effects of lairage, 939
3-AcetylDON
  Toxigenic *Fusarium* spp. from Canadian wheat, 1220
15-AcetylDON
  Toxigenic *Fusarium* spp. from Canadian wheat, 1220
Acid adaptation
  Acid tolerance of *S. flexneri*, 975
  Thermal resistance of pathogens in juices, 315
Acid food
  Survival of *E. coli* O157:H7 in mustard, 783
Acidic electrolyzed water
  Application of acidic electrolyzed water, 652
  Prediction of microbial growth in cut vegetables, 1935
Acidified sodium chlorite
  Continuous online processing of contaminated poultry carcasses, 807
Acid-injured foodborne pathogens
  Thin agar layer method for acid-injured foodborne pathogens, 1067
Acid shock
  Acid tolerance of *S. flexneri*, 975
Acid stress
  Protection of *L. monocytogenes* in low pH foods by GAD, 1362
Acid tolerance
  Acid tolerance of *E. coli* O157:H7, 1674
Acriflavine
  Detection of *S. aureus* using impedance microbiology, 44
Active films
  Antimicrobial edible packaging, 470
Acute infection
  Effects of lairage, 939
Adaptation
  C. perfringens heat adaptations, 1527
  E. coli and sublethal sanitizer stress, 767
  Poststress behavior of *E. coli* O157:H7, 970
Adherence
  A model to improve HACCP adherence, 710
Aerobic plate counts
  Monitoring of microbial hazards in Korea, 1388
Aeromonas
  Aeromonas species in freshwater fish, 687
Aeromonas hydrophila
  Aeromonas hydrophila in natural mineral waters, 1836
  Antibacterial effectgs of phosphates on *A. hydrophila*, 195
AFB1 degradation
  Reducing conditions and inhibitors on aflatoxin B_1 degradation, 268
Aflatoxigenic fungi
  N. exedens, 1030
Aflatoxin
  Resistance to aflatoxin formation related to ear rot resistance, 396
Agar
  Selective *Campylobacter* agar, 1711
Agar diffusion method
  Agar diffusion method for detecting antimicrobial agents, 361
Airborne
  Airborne microorganisms in poultry slaughter plants, 388
Albacore
  Isolation of histamine-producing bacteria in albacore, 1035
Albumen
  Multiplication and survival of *Salmonella* Enteritidis in eggs, 865
Alfalfa seeds
  Isolation of *Salmonella* from alfalfa, 1240
  Pathogens on alfalfa seeds, 152
  Removal of pathogens from alfalfa seeds, 1489
  Salmonella on alfalfa seeds, 442
Alfalfa sprouts
  Salmonella growth in alfalfa sprouts, 618
  Salmonella on alfalfa seeds, 442
  Salmonella Stanley associated with alfalfa seed and sprouts, 1891
  Seed type affects sanitation efficacy, 1292
  Sprout irrigation water testing, 802
Allergen(s)
  ELISA for detection of egg residues in foods, 1812
  Hazelnut enzyme immunoassay system, 895
Allergenicity
  Reduction of milk hypersensitivity by ionizing radiation, 272
Alternaria
  Alternaria mycotoxin production, 567
Alternaria alternata
  Alternaria mycotoxin production, 567
  Alternariol and alternariol methyl ether in fresh fruits, 528
Alternariol
  Alternariol and alternariol methyl ether in fresh fruits, 528
Alternariol methyl ether
  Alternariol and alternariol methyl ether in fresh fruits, 528
Alumina
  Facilitated removal of heat-treated protein by ozone, 108
Aminopeptidase activity
  Starter cultures and bacteriocin producers, 81
Ammonia
  Ammonia disinfection of sprouting seeds, 1817
Anaerobic bacteria
  Spores in goose liver, 1252
Animal feed(s)
  Trichothecene detection in animal feed in Saudi Arabia, 1603
  Validation of a PCR method for detection of bovine materials in feed, 564
Annatto
  Antioxidant properties of spices, 1412
Antagonists
  Human pathogens on fresh produce, 1110
Antibacterial activity
  Antibacterial activity of *C. japonica* L. petals, 1255
Antibacterial agents
  Agar diffusion method for detecting antimicrobial agents, 361
Antibacterial effects
  Antibacterial effects of phosphates on *A. hydrophila*, 195
Antibacterial peptide
  Inactivation of *E. coli* O157:H7 and *L. monocytogenes*, 1929
Antibiotic
  Antibiotic use and *Salmonella* resistance, 2067
Antibiotic resistance
  Antimicrobial resistance in salmonellae, 1496
  Phenotypic and genotypic characterization, 1904
Antibiotic susceptibility
  Antibiotic testing of probiotic lactobacilli, 2007
  Listeria spp. in Korean foods, 554
Antigenic properties
  Reduction of milk hypersensitivity by ionizing radiation, 272
Antimicrobial(s)
  Additives to control *L. monocytogenes* in frankfurters, 1949
  Antimicrobial efficacy of chitosan and carvacrol, 1542
  Continuous online processing of contaminated poultry carcasses, 807
  Inhibition of *L. monocytogenes* and *Salmonella* Enteritidis in meat, 640
  Method for assessing produce sanitizers, 1103
  Produce wash efficacy studies, 1477
  Salmonella on alfalfa seeds, 442
Antimicrobial activity
  Antimicrobial activity of essential oils, 1019
  Antimicrobial activity of fresh garlic juice, 189
Antimicrobial and moisture barrier properties
  Antimicrobial edible packaging, 470
Antimicrobial films
  Antimicrobial effects of corn zein films, 885
Antimicrobial interventions
  Reduction of bacterial contamination on commercial pork trim, 1981
Antimicrobial intervention treatments

Microbial decontamination of pork trim, 335
Antimicrobial packaging
Inhibition of yeast by slow release of propyl paraben, 1420
Antimicrobial residues
Sulfonamide detection in slaughtered animal tissues, 1565
Antimicrobial resistance
Antimicrobial resistance in salmonellae, 1496
Salmonella shedding by dairy cows, 3
Antioxidant
Antioxidant activity of resveratrol, 379
Antioxidant properties of spices, 1412
Citrus juice composition, 869
Quality of irradiated alfalfa sprouts, 1574
Tropical and Mediterranean fruits as antioxidants, 2037
Apple(s)
E. coli O157:H7 on bruised whole apples, 1328
Elimination of *E. coli* O157:H7 on apple surfaces, 451
Apple cider
Efficacy of commercial washing practices in decontaminating cider apples, 159
Modeling the survival of *E. coli* in apple cider, 599
Nonthermal pasteurization of apple cider, 964
Orchard survey for sources of *E. coli*, 1320
Validation of cider pasteurization, 1679
Apple juice(s)
Cider pasteurization, 523
Clarification processes for patulin reduction, 1216
Patulin in apple juices in Turkey, 1851
Phosphate buffer to recover *E. coli* O157:H7, 1315
Apramycin
Antibiotic use and *Salmonella* resistance, 2067
Arcobacter
Genotypic diversity in *Arcobacter*, 645
Arsenic speciation
Arsenic speciation in crustaceans, 1858
Ascaris
Occurrence of parasites on fruits and vegetables, 1793
Ascorbic acid
Quality of irradiated alfalfa sprouts, 1574
Scallop-shell powder treatment of cabbages, 1579
Aspergillus flavus
Fungal hydrolase differences related to virulence, 401
N. exedens, 1030
Aspergillus niger
Ochratoxin A–producing fungi in coffee, 1227
Aspergillus ochraceus
Ochratoxin A–producing fungi in coffee, 1226
Aspergillus parasiticus
N. exedens, 1030
Aspergillus spp.
Ochratoxin A and *Aspergillus* spp., 903
Atmosphere storage
Biogenic amines in bulk-stored hake packed under atmosphere, 1045
ATP
ATP bioluminescence technique for estimation of bacterial count, 208
Evaluation of surface contamination of fish processing bacteria, 635
Attachment
O157:H7 penetration into lettuce, 1820
Salmonella attachment to poultry skin, 456

Bacillus cereus
B. cereus: effect on enterocyte-like cells, 1535
Inactivation in food matrix by nisin, PEF, and carvacrol, 1012
Rapid identification of *B. cereus*, 348
Bacillus stearothermophilus
B. stearothermophilus heat inactivation model, 1631
Background flora
Detection of *L. monocytogenes*, 30
Background microflora
Effect of beef microflora on *E. coli* O157:H7, 1138
Bacteria
Evaluation of yellowfin tuna under storage, 2027
Irradiation inactivation of *Salmonella* in orange juice, 614
Levels of *V. vulnificus*, 1716
Microbial sampling in restaurants, 509
Bacterial adhesion
Confocal microscopy and viability detection, 2088
Bacterial attachment
Bacteria in steam-pasteurized beef, 493
Bacterial counts
Scallop-shell powder treatment of cabbages, 1579
Bacterial growth
Growth rates in irradiated beef, 1828
Bacterial human pathogen
Bacteriophage as a biocontrol method for *Salmonella*, 1116
Bactericidal
Bactericidal effects of negative air ions on *Salmonella*, 113
Bacteriocin(s)
Bacteriocin production on meat, 264
Starter cultures and bacteriocin producers, 81
Bacteriological quality
ATP bioluminescence technique for estimation of bacterial count, 208
Bacteriology
Quality of aquacultured freshwater fish, 1399
Bacteriophage
Bacteriophage as a biocontrol method for *Salmonella*, 1116
Barrier
A model to improve HACCP adherence, 710
BAX
Culture- and PCR-based *L. monocytogenes* detection methods, 1521
BAX system
Screening bovine carcass sponge samples for *E. coli* O157, 1610
B cell
Lymphocyte counts in yogurt-fed mice, 392
Bean sprouts
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Occurrence of parasites on fruits and vegetables, 1793
Beef
Central nervous system tissue in beef, 2047
Contamination of chucks, 1824
Decontamination of chilled beef carcasses, 58, 738
E. coli O157:H7 in feedlot cattle, 1899
Effect of beef microflora on *E. coli* O157:H7, 1138
Growth rates in irradiated beef, 1828
Heat resistance of *L. monocytogenes* in hot dogs, 321
Presence of *E. coli* O157:H7 in chopped meat, 862
Beef carcasses
Microbiological quality of beef carcasses, 498
Beef cattle
STEC in beef heifers, 1613
Beef jerky
Jerky acceptability and microbial inactivation, 1194
Beef microflora
Effect of beef microflora on *E. coli* O157:H7, 1138
Beef patties
Postcooking temperature changes in beef patties, 1405
Beef trim
Microbial decontamination of beef trim, 63
Behavioral model
A model to improve HACCP adherence, 710
BHA
Antioxidant activity of resveratrol, 379
Tropical and Mediterranean fruits as antioxidants, 2037
BHT
Antioxidant activity of resveratrol, 379
Tropical and Mediterranean fruits as antioxidants, 2037
Bifidobacteria
Effect of nisin on bifidobacteria, 1206
Honey and bifidobacteria, 1775
Bifidobacterium

Most probable number method for *Bifidobacterium*, 2001
Bifidobacterium longum HY8001
Inhibitory activity of *B. longum* HY8001 against verotoxin, 1667
Bifidobacterium thermophilum
Effect of nisin on bifidobacteria, 1206
Bile salt hydrolase activity
Bile salt hydrolase activity of Enterococci, 725
Bioaerosol
Airborne microorganisms in poultry slaughter plants, 388
Biocides
Killing of *L. monocytogenes* and *Pseudomonas* spp., 1442
Biofilm
Confocal microscopy and viability detection, 2088
Survival of *L. monocytogenes* on stainless steel, 1369
Biogenic amines
Biogenic amines in bulk-stored hake packed under atmosphere, 1045
Biogenic amines in fresh pork, 220
Biogenic amines in packed table olives and pickles, 374
Starter to reduce amine production in sausages, 367
Biological control
Bacteriophage as a biocontrol method for *Salmonella*, 1116
Efficacy and stability of freeze-dried *C. sake*, 856
Bioluminescence
ATP bioluminescence technique for estimation of bacterial count, 208
Bacteria in steam-pasteurized beef, 493
Phage as a biocontrol agent in cheese, 927
Bioluminescence ATP
Cantaloupe surface microflora estimation using ATP bioluminescence, 813
Biopreservation
Survival of *E. coli* O157:H7 in Minas cheese during storage, 1151
Biosensor
Biosensor detection of SEB, 37
BioSys
Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
Biotinylated monoclonal antibodies
ELISA method to detect *Salmonella* using MAbs, 1166
Black tea
Fumonisins in tea and medicinal plants, 1268
Blanching
Heat resistance of *L. monocytogenes* in vegetables, 385
Blue cheese
Roquefortine C occurrence in blue cheese, 246
Bluefin tuna
Total mercury in fish, 1058
Bluefish
Growth and histamine formation of *M. morganii*, 2015
Body weight
Avian-specific antibody effects on organs, 287
Bologna
Control of *L. monocytogenes* in pork bologna, 1722
Boneless meat contamination
Microbiological contamination of Australian sheep meat, 697
Microbiological quality of Australian beef, 692
Bovine hide
Steam decontamination of bovine hide, 1655
Bovine spongiform encephalopathy
Identification of bovine DNA, 117
Broiler(s)
Campylobacter and defeathering, 2063
Prevalence of *L. monocytogenes* in broilers, 994
Sources and movement of *Salmonella*, 1690
Broiler carcasses
Continuous online processing of contaminated poultry carcasses, 807
Broiler chicken(s)
Avian-specific antibody effects on organs, 287
C. perfringens in chicken processing plant, 1956
Broiler parts
Campylobacter on skinless broiler parts, 184
Brucella
Brucella spp. in milk and cheese, 164
Brush washer
Efficacy of commercial washing practices in decontaminating cider apples, 159
Buffalo
Evaluation of buffalo colostrum quality, 1265
Burkholderia cepacia
B. cepacia in food and water, 1076
Butylated hydroxyanisole
Antioxidant properties of spices, 1412
Butylated hydroxytoluene
Antioxidant properties of spices, 1412
By-product
Altering thermal resistance of bacterial pathogens, 486

Cabbage
Scallop-shell powder treatment of cabbages, 1579
$CaCl_2$
Sucrose/$CaCl_2$ to control molds on processed apple slices, 1425
Caco-2 cells
B. cereus: effect on enterocyte-like cells, 1535
Calcium hypochlorite
Seed type affects sanitation efficacy, 1292
Calcium oxide
Scallop-shell powder treatment of cabbages, 1579
Calcium supplement(s)
Survival of salmonellae in orange juice, 1299, 2053
Calicivirus
Disinfection of calicivirus on produce and food-contact surfaces, 1430
Camellia japonica L.
Antibacterial activity of *C. japonica* L. petals, 1255
Campylobacter
Campylobacter and defeathering, 2063
Campylobacter enumeration, 982
Campylobacter in U.S. poultry operations, 1705
Campylobacter on skinless broiler parts, 184
Campylobacter recovery from dry poultry samples, 252
Effects of feed withdrawal and transport on *Campylobacter*, 730
Enrichment media for isolation of *C. jejuni*, 630
Salmonella and *Campylobacter* contamination of chicken in The Netherlands, 538
Selective *Campylobacter* agar, 1711
Survival and death of *Salmonella* and *Campylobacter* in poultry processing, 770
Campylobacter jejuni
Luminescent *C. jejuni* on eggs, 2058
Cantaloupe
Cantaloupe surface microflora estimation using ATP bioluminescence, 813
Effect of sanitizer treatments, 1286
Caper
Biogenic amines in packed table olives and pickles, 374
Caperberries
Biogenic amines in packed table olives and pickles, 374
Carbadox
Antibiotic use and *Salmonella* resistance, 2067
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
Carcass
Microbiological contamination of Australian sheep meat, 697
Microbiological quality of Australian beef, 692
Carcass breaking
Contamination of chucks, 1824
Carcass contamination
Microbiological meat quality in Swedish slaughterhouses, 820
Carcass decontamination
Bacteria in steam-pasteurized beef, 493
Carotenoid
Quality of irradiated alfalfa sprouts, 1574
Carvacrol

Antimicrobial efficacy of chitosan and carvacrol, 1542
Fungitoxic activity of 12 essential oils, 1025
Inactivation in food matrix by nisin, PEF, and carvacrol, 1012
Cat
Fungi present in animal foods, 741
Cattle
E. coli O157:H7 in feedlot cattle, 1899
Cecal cannulation
Effects of feed withdrawal and transport on *Campylobacter*, 730
Cecal colonization
Avian-specific antibody effects on organs, 287
Cellulosic edible packaging
Antimicrobial edible packaging, 470
Central nervous system tissue detection
Central nervous system tissue in beef, 2047
Cetylpyridinium chloride
Efficacy of CPC, 2071
Charm II test
Occurrence of false-positive results in Delvotest SP assay, 1211
Cheddar cheese
Phage as a biocontrol agent in cheese, 927
Cheese
Brucella spp. in milk and cheese, 164
Lactic acid bacteria in ewe's milk and cheese, 559
Chemical analysis
Surface cleanability of stainless steel, 87
Chemotactic factor
P33 is a heterophil chemotactic factor, 1503
Chicken
Chicken *Salmonella* serovars in turkey, 1832
Detection of *S. aureus* using impedance microbiology, 44
Lethality of *Salmonella* and *Listeria*, 2083
Salmonella and *Campylobacter* contamination of chicken in The Netherlands, 538
Chicken meat
Microbiological quality of poultry, 1961
Chicken skin
Enrichment media for isolation of *C. jejuni*, 630
Survival and death of *Salmonella* and *Campylobacter* in poultry processing, 770
Chitosan
Antimicrobial efficacy of chitosan and carvacrol, 1542
Chlorine
Cantaloupe surface microflora estimation using ATP bioluminescence, 813
Chemical decontamination of poultry carcasses, 179
E. coli O157:H7 in chlorinated water, 1607
Effect of sanitizer treatments, 1286
Viability of *E. coli* and lettuce leaf structure, 147
Chlorine dioxide
Inactivation of *L. monocytogenes* by chlorine dioxide, 1730
Chlorine dioxide gas
Modeling inactivation of *E. coli* O157:H7 by chlorine dioxide gas, 1128
Chlorophyll
Quality of irradiated alfalfa sprouts, 1574
Cholesterol oxidation products
Fatty acid modifications and cholesterol oxidation during frying, 1062
Cider
Cider pasteurization, 523
Citrus
Citrus juice composition, 869
Sanitizing fruit for juice safety, 310
Citrus pathogens
Fungitoxic activity of 12 essential oils, 1025
Clams
Effect of storage temperature on quahog clams, 343
Clarification
Clarification processes for patulin reduction, 1216
Cleanability
Cleanability of stainless steel, 1178
Effect of nanometer dimension topographical features, 1183
Repeated soiling and cleaning of surfaces, 1377
Surface cleanability of stainless steel, 87
Cleaning
Facilitated removal of heat-treated protein by ozone, 108
Clonal relatedness
E. coli O157:H7 from retail meats, 1346
Clostridia
Spores in goose liver, 1252
Clostridium botulinum
Detection of *C. botulinum* in foods, 201
Clostridium perfringens
C. perfringens heat adaptations, 1527
C. perfringens in chicken processing plant, 1956
Spores in goose liver, 1252
CO_2
Joint effects of CO_2, nisin, and EDTA, 1943
Coating
Inhibition of yeast by slow release of propyl paraben, 1420
Coccidia
Coccidial contamination of raspberries, 1854
Coffee
Ochratoxin A–producing fungi in coffee, 1226
Cold storage
Effect of storage temperature on silver perch, 1584
Coliform growth response
Growth and recovery of selected gram-negative bacteria, 1761
Coliforms
Decontamination of chilled beef carcasses, 738
Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
Colonization
Colonization of broiler chicks by DT104, 1698
Color
Acid phosphatase activity and hamburger color, 1199
Postcooking temperature changes in beef patties, 1405
Quality of irradiated alfalfa sprouts, 1574
Colostrum
Evaluation of buffalo colostrum quality, 1265
Combined treatments
Joint effects of CO_2, nisin, and EDTA, 1943
Commercial beef trim
Microbial decontamination of beef trim, 168
Competitive exclusion
Human pathogens on fresh produce, 1110
Salmonella in vitro competitive exclusion, 17
Validation of recovery media, 1466
Complaints
Foodborne illness complaints, 1261
Composting
Destruction of pathogenic bacteria in manure compost, 1309
Confocal laser scanning microscopy
Inactivation of *L. monocytogenes* by chlorine dioxide, 1730
Confocal scanning electron microscopy
Viability of *E. coli* and lettuce leaf structure, 147
Confocal scanning laser microscopy
Confocal microscopy and viability detection, 2088
Decontamination of lettuce, 1235
GFP-expressing *E. coli* on fresh produce, 298
Consumer acceptability
Jerky acceptability and microbial inactivation, 1194
Consumer behavior
Consumer acceptance of irradiated meat and poultry, 2020
Contamination
Airborne microorganisms in poultry slaughter plants, 388
Contamination of chucks, 1824
Isolation of *Salmonella* in a laying farm, 1912
Salmonella contamination in feed and eggs, 734
Continuous-flow
Salmonella in vitro competitive exclusion, 17
Conventional culture method

Screening bovine carcass sponge samples for *E. coli* O157, 1610
Cooked chicken meats
Validation of growth models for *Yersinia enterocolitica*, 987
Cooked chilled foods
Detection of *C. botulinum* in foods, 201
Cooking
Postcooking temperature changes in beef patties, 1405
Cooking temperature
Acid phosphatase activity and hamburger color, 1199
Corn
Constitutive and inducible proteins related to kernel resistance, 1785
Determination of fumonisin B_1 and B_2, 10721
Corn-based products
Determination of fumonisin B_1 and B_2, 1072
Corn flakes
Fumonisin concentration in corn flakes, 701
Corn processing
Fumonisin concentration in corn flakes, 701
Cotton locules
Fungal hydrolase differences related to virulence, 401
Cow manure
Destruction of pathogenic bacteria in manure compost, 1309
Crab
Antilisterial pasteurization of surimi, 483
Crohn's disease
Crohn's disease: current issues, 2103
Cross-contamination
Glove barriers to bacterial cross-contamination, 845
Typing *Listeria* from processed foods by RAPD, 716
Cross-contamination rate
Quantification of cross-contamination rate distributions, 72
Crustaceans
Arsenic speciation in crustaceans, 1858
Cryptosporidium
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Occurrence of parasites on fruits and vegetables, 1793
Cryptosporidium parvum
Cider pasteurization, 523
Cucumber
Biogenic amines in packed table olives and pickles, 374
Culture
Culture- and PCR-based *L. monocytogenes* detection methods, 1521
Culture media
Comparison of yeast and mold enumeration methods, 1592
Cumin
Antioxidant properties of spices, 1412
Cut vegetables
Prediction of microbial growth in cut vegetables, 1935
Cyclospora
Coccidial contamination of raspberries, 1854
Occurrence of parasites on fruits and vegetables, 1793
Produce outbreaks in Canada, 1863
Cystic fibrosis
B. cepacia in food and water, 1076
Cysts
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799

Dairy cows
Salmonella shedding by dairy cows, 3
Dairy foods
S. aureus multiplex PCR, 664
Dairy products
Most probable number method for *Bifidobacterium*, 2001
Decomposition
Evaluation of yellowfin tuna under storage, 2027
Decontamination
Chemical decontamination of poultry carcasses, 179
Decontamination of chilled beef carcasses, 58, 738
Decontamination of lettuce, 1235
Dietary strategies to counteract the effects of mycotoxins, 120
Effect of sanitizer treatments, 1286
S. aureus and *E. coli* affected by ethanol and NaCl, 546
Steam decontamination of bovine hide, 1655
Trisodium phosphate against *L. monocytogenes*, 1627
Use of lactic acid and TSP on lamb, 1439
Defeathering
Campylobacter and defeathering, 2063
Defects
A real-time approach to detect seal defects, 1392
Delvotest SP assay
Occurrence of false-positive results in Delvotest SP assay, 1211
Deoxynivalenol
Deoxynivalenol in wheat-based cereals, 1848
Toxigenic *Fusarium* spp. from Canadian wheat, 1220
Depuration
Depuration of mussels contaminated with HAV, 877
Destruction
Influence of NaCl on destruction of *E. coli* O157:H7 in Lebanon bologna, 1145
L. monocytogenes in Lebanon bologna, 873
Detection
Bacteriocin production on meat, 264
Culture- and PCR-based *L. monocytogenes* detection methods, 1521
Detection of *C. botulinum* in foods, 201
Detection of *L. monocytogenes*, 30
Detection of *S. aureus* using impedance microbiology, 44
Optimizing detection of *L. monocytogenes*, 1000
PCR detection of bacterial pathogens on fresh produce, 788
Salmonella and eggs, 1279
Detection limits
Detection limits in ewe milk, 1844
Detoxification
Dietary strategies to counteract the effects of mycotoxins, 120
Diacetate
Inhibition of *L. monocytogenes* and *Salmonella* Enteritidis in meat, 640
Dietary approaches
Dietary strategies to counteract the effects of mycotoxins, 120
Diluent
Phosphate buffer to recover *E. coli* O157:H7, 1315
Direct viability determination
Confocal microscopy and viability detection, 2088
Disinfectant
Disinfection of calicivirus on produce and food-contact surfaces, 1430
Effect of BAC on *L. monocytogenes*, 476
Disinfection
Application of acidic electrolyzed water, 652
E. coli O157:H7 on bruised whole apples, 1328
Pathogens on alfalfa seeds, 152
Viability of *E. coli* and lettuce leaf structure, 147
Distribution
Quantification of cross-contamination rate distributions, 72
DNA probe
V. parahaemolyticus in Florida retail oysters, 682
Dog
Fungi present in animal foods, 741
Dried apples
E. coli O157:H7 survival on dried apples, 1244
Dried microbial film
Antimicrobial efficacy of chitosan and carvacrol, 1542
Drug residue
Occurrence of false-positive results in Delvotest SP assay, 1211
Dry
Campylobacter recovery from dry poultry samples, 252
Drying
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
D-value(s)
Altering thermal resistance of bacterial pathogens, 486
Citrus juice composition, 869
Heat resistance of *L. monocytogenes*, 410
Irradiation inactivation of *Salmonella* in orange juice, 614

Dye
Sanitizing fruit for juice safety, 310

E. coli O157:H7
Orchard survey for sources of *E. coli*, 1320
PCR detection of bacterial pathogens on fresh produce, 788
Steam decontamination of bovine hide, 1655
Ear rot
Resistance to aflatoxin formation related to ear rot resistance, 396
EDTA
Antimicrobial effects of corn zein films, 885
Joint effects of CO_2, nisin, and EDTA, 1943
Egg(s)
ELISA for detection of egg residues in foods, 1812
Laying season and egg shell cracks during storage, 1134
Luminescent *C. jejuni* on eggs, 2058
Multiplication and survival of *Salmonella* Enteritidis in eggs, 865
Salmonella and eggs, 1279
Salmonella contamination in feed and eggs, 734
Eggshell membrane
Altering thermal resistance of bacterial pathogens, 486
Eggshells
Elimination of *Y. enterocolitica* from eggshell surface, 1621
Egg yolk antibodies
Hazelnut enzyme immunoassay system, 895
Eimeria
Coccidial contamination of raspberries, 1854
Electronic nose
Evaluation of yellowfin tuna under storage, 2027
ELISA
ELISA method to detect *Salmonella* using Mabs, 1166
Heterogeneity among LPS serotypes of *V. vulnificus*, 1172
Rapid identification of *B. cereus*, 348
Eluants
Recovery of seeded pathogens and indicators from produce, 292
Enrichment media
Enrichment media for isolation of *C. jejuni*, 630
Enteric viruses
Poliovirus survival on foods, 706
Enterobacter
L. monocytogenes and saprophytic bacteria, 721
Reducing coliform bacteria on citrus, 1756
Enterococci
Bile salt hydrolase activity of Enterococci, 725
Enumeration
Campylobacter enumeration, 982
Isolation of *Salmonella* from alfalfa, 1240
Selective *Campylobacter* agar, 1711
Environmental stress
E. coli and sublethal sanitizer stress, 767
Enzyme activity
Acid phosphatase activity and hamburger color, 1199
Enzyme immunoassay
Hazelnut enzyme immunoassay system, 895
Enzyme-linked immunosorbent assay
ELISA for detection of egg residues in foods, 1812
Enzymes
Evaluation of buffalo colostrum quality, 1265
Phosphoglycerides in UHT milk, 850
Epidemiology
Sources and movement of *Salmonella*, 1690
Escherichia
Reducing coliform bacteria on citrus, 1756
Escherichia coli
Campylobacter on skinless broiler parts, 184
Contamination of chucks, 1824
Decontamination of chilled beef carcasses, 738
E. coli inhibition by combined nisin, a_w, and pH, 1510
Efficacy of commercial washing practices in decontaminating cider apples, 159
Elimination of *E. coli* O157:H7 on apple surfaces, 451
Evaluation of universal preenrichment broth, 1751
Phenotypic and genotypic characterization, 1904
Predicting the behavior of *E. coli* in shrikhand, 462
Presence of *E. coli* O157:H7 in chopped meat, 862
Radiation inactivation of *E. coli* O157:H7 and *S. aureus*, 1624
Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
S. aureus and *E. coli* affected by ethanol and NaCl, 546
Salmonella and HIMP swine processing, 1305
Sanitizing fruit for juice safety, 310
Escherichia coli O157:H7
Acid tolerance of *E. coli* O157:H7, 1674
Ammonia disinfection of sprouting seeds, 1817
Decontamination of chilled beef carcasses, 58
Decontamination of lettuce, 1235
Destruction of pathogenic bacteria in manure compost, 1309
E. coli and sublethal sanitizer stress, 767
E. coli O157:H7 contamination during beef slaughtering in Calvados, 1341
E. coli O157:H7 in chlorinated water, 1607
E. coli O157:H7 in feedlot cattle, 1899
E. coli O157:H7 in lettuce, 305
E. coli O157:H7 on bruised whole apples, 1328
Effect of acid resistance of *E. coli* O157:H7, 1661
Effect of beef microflora on *E. coli* O157:H7, 1138
Efficacy of CPC, 2071
GFP-expressing *E. coli* on fresh produce, 298
Growth rates in irradiated beef, 1828
High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella*, 1122
Inactivation of *E. coli* O157:H7 and *L. monocytogenes*, 1929
Influence of NaCl on destruction of *E. coli* O157:H7 in Lebanon bologna, 1145
Inhibitory activity of *B. longum* HY8001 against verotoxin, 1667
Jerky acceptability and microbial inactivation, 1194
Method for assessing produce sanitizers, 1103
Modeling inactivation of *E. coli* O157:H7 by chlorine dioxide gas, 1128
Modeling the survival of *E. coli* in apple cider, 599
Nonthermal pasteurization of apple cider, 964
O157:H7 penetration into lettuce, 1820
Pathogens on alfalfa seeds, 152
Pathogen survival in meat decontamination fluids, 950
Pathogen testing of RTE meat and poultry products, 1188
Phosphate buffer to recover *E. coli* O157:H7, 1315
Poststress behavior of *E. coli* O157:H7, 970
Probability of growth model for *E. coli* O157:H7, 1922
Produce outbreaks in Canada, 1863
Removal of pathogens from alfalfa seeds, 1489
Screening bovine carcass sponge samples for *E. coli* O157, 1610
STEC in beef heifers, 1613
Survival of bacterial pathogens on strawberries, 1483
Survival of *E. coli* O157 in fermented sausage, 759
Survival of *E. coli* O157:H7 in Minas cheese during storage, 1151
Survival of *E. coli* O157:H7 in mustard, 783
Survival of *E. coli* O157:H7 on strawberry fruit, 1334
Thermal resistance of pathogens in juices, 315
Validation of cider pasteurization, 1679
Validation of recovery media, 1466
Viability of *E. coli* and lettuce leaf structure, 147
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
Escherichia coli O157:H7 survival
E. coli O157:H7 survival on dried apples, 1244
E test
Antibiotic testing of probiotic lactobacilli, 2007
Ethanol
S. aureus and *E. coli* affected by ethanol and NaCl, 546
European Union–approved slaughterhouse
Salmonella incidence, 1435
Ewe milk
Detection limits in ewe milk, 1844

Lactic acid bacteria in ewe's milk and cheese, 559

False-positive result
Occurrence of false-positive results in Delvotest SP assay, 1211
Fatty acid(s)
Antimicrobial edible packaging, 470
Fatty acid modifications and cholesterol oxidation during frying, 1062
Fecal contamination
Campylobacter and defeathering, 2063
Fecal indicators
Elimination of fecal coliforms and FRNA coliphage from relaid oysters, 796
Feed
Identification of bovine DNA, 117
Salmonella contamination in feed and eggs, 734
Feed additives
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
Feedlot
E. coli O157:H7 in feedlot cattle, 1899
Feed withdrawal
Effects of feed withdrawal and transport on *Campylobacter*, 730
Fermentation
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
Fermented sausage(s)
Starter to reduce amine production in sausages, 367
Survival of *E. coli* O157 in fermented sausage, 759
Field immunoassay
Flow-through enzyme immunoassay for ochratoxin A screening, 1597
Finfish
Sampling of finfish surfaces, 1515
Fish factory
Evaluation of surface contamination in fish processing factories, 635
Fish spoilage
Biogenic amines in bulk-stored hake packed under atmosphere, 1045
Flavobacterium
Survival of *L. monocytogenes* on stainless steel, 1369
Flavobacterium aurantiacum
Reducing conditions and inhibitors on aflatoxin B_1 degradation, 268
Floating containers
Elimination of fecal coliforms and FRNA coliphage from relaid oysters, 796
Flow-through
Flow-through enzyme immunoassay for ochratoxin A screening, 1597
Food(s)
Antibacterial effects of phosphates on *A. hydrophila*, 195
Microbial sampling in restaurants, 509
Poliovirus survival on foods, 706
A real-time approach to detect seal defects, 1392
Food additives
Fumonisin concentration in corn flakes, 701
Food allergy
ELISA for detection of egg residues in foods, 1812
Foodborne
Bacteriophage as a biocontrol method for *Salmonella*, 1116
Foodborne disease
Foodborne illness complaints, 1261
Hepatitis E virus, 572
Recovery of seeded pathogens and indicators from produce, 292
Foodborne gastroenteritis
Disinfection of calicivirus on produce and food-contact surfaces, 1430
Foodborne illness
Microbial sampling in restaurants, 509
Foodborne illness outbreak
Foodborne illness in Korea and Japan, 899
Foodborne outbreaks
Produce outbreaks in Canada, 1863
Foodborne pathogens
Pathogen survival in Lebanon bologna, 958
STEC in beef heifers, 1613
Food-contact surface
Disinfection of calicivirus on produce and food-contact surfaces, 1430
Food irradiation
Coccidial contamination of raspberries, 1854
Consumer acceptance of irradiated meat and poultry, 2020
Food safety
Calculating *Salmonella* survival, 606
Continuous online processing of contaminated poultry carcasses, 807
Decontamination of chilled beef carcasses, 58, 738
E. coli O157:H7 in feedlot cattle, 1899
Estimating microbial counts in commercial food products, 674
Irradiation inactivation of *Salmonella* in orange juice, 614
Meat and poultry, 826
Microbial contamination in pork retail products, 172
Microbiology of ground meat from Mexico, 1249
Microbiology of herbs and spices from Mexico, 99
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
Food service
Glove barriers to bacterial cross-contamination, 845
Food structural analysis
Confocal microscopy and viability detection, 2088
Formulation
Efficacy and stability of freeze-dried *C. sake*, 856
Fouling
Facilitated removal of heat-treated protein by ozone, 108
Frankfurters
Additives to control *L. monocytogenes* in frankfurters, 1949
Free radical(s)
Effect of nisin on bifidobacteria, 1206
Tropical and Mediterranean fruits as antioxidants, 2037
Freezing
Phosphate buffer to recover *E. coli* O157:H7, 1315
Fresh aquaculture products
Quality of aquacultured freshwater fish, 1399
Fresh-cut
Effect of sanitizer treatments, 1286
Fresh-cut vegetables
Efficacy of CPC, 2071
Fresh pork
Biogenic amines in fresh pork, 220
Fresh produce
GFP-expressing *E. coli* on fresh produce, 298
Human pathogens on fresh produce, 1110
Method for assessing produce sanitizers, 1103
Produce wash efficacy studies, 1477
Freshwater fish
Aeromonas species in freshwater fish, 687
Frozen foods
Estimating microbial counts in commercial food products, 674
Fructose
Honey and bifidobacteria, 1775
Fructose-6-phosphate phosphoketolase
Most probable number method for *Bifidobacterium*, 2001
Fruit(s)
Alternariol and alternariol methyl ether in fresh fruits, 528
Occurrence of parasites on fruits and vegetables, 1793
PCR detection of bacterial pathogens on fresh produce, 788
Recovering *Salmonella* from produce, 1459
Standardization of produce methods, 1079
Survival of bacterial pathogens on strawberries, 1483
Fruit coatings
Reducing coliform bacteria on citrus, 1756
Fruit juices
High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella*, 1122
Fruit pulps
Acid tolerance of *E. coli* O157:H7, 1674
Frying
Fatty acid modifications and cholesterol oxidation during frying, 1062
Fumonisin B_1

Determination of fumonisin B_1 and B_2, 1072
Fumonisin B_2
Determination of fumonisin B_1 and B_2, 1072
Fumonisins
Fumonisin concentration in corn flakes, 701
Fumonisins in tea and medicinal plants, 1268
Fungal infection
Constitutive and inducible proteins related to kernel resistance, 1785
Fungi
Fungi present in animal foods, 741
Furazolidone
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
Fusarium avenaceum
Toxigenic *Fusarium* spp. from Canadian wheat, 1220
Fusarium culmorum
Toxigenic *Fusarium* spp. from Canadian wheat, 1220
Fusarium graminearum
Toxigenic *Fusarium* spp. from Canadian wheat, 1220

Gamma
Citrus juice composition, 869
Gamma globulin
Evaluation of buffalo colostrum quality, 1265
Gamma irradiation
Reduction of milk hypersensitivity by ionizing radiation, 272
Gamma radiation
Irradiation inactivation of *Salmonella* in orange juice, 614
Garlic
Antimicrobial activity of fresh garlic juice, 189
Genotype
Genotypic diversity in *Arcobacter*, 645
Germination
Irradiation effects on alfalfa seed germination and yield ratio, 1988
Giardia
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Occurrence of parasites on fruits and vegetables, 1793
Globotriaosylceramide (Gb_3)
Inhibitory activity of *B. longum* HY8001 against verotoxin, 1667
Glove use
Glove barriers to bacterial cross-contamination, 845
Glucose
Honey and bifidobacteria, 1775
Glutamate decarboxylase
Protection of *L. monocytogenes* in low pH foods by GAD, 1362
Glycerol
3-HPA-producing lactic acid bacteria, 833
α-Glycerophosphate
Phosphoglycerides in UHT milk, 850
Golden Delicious
Sucrose/$CaCl_2$ to control molds on processed apple slices, 1425
Goose liver
Spores in goose liver, 1252
Gorgonzola
Roquefortine C occurrence in blue cheese, 246
Green coffee
Flow-through enzyme immunoassay for ochratoxin A screening, 1597
Green fluorescent protein
GFP-expressing *E. coli* on fresh produce, 298
Salmonella Stanley associated with alfalfa seed and sprouts, 1891
Green peppers (*Capsicum annuum* L.)
Inactivation of *L. monocytogenes* by chlorine dioxide, 1730
Modeling inactivation of *E. coli* O157:H7 by chlorine dioxide gas, 1128
Grossly detectable abnormalities
Hazard identification, 1973
Ground beef
Enrichment media for isolation of *C. jejuni*, 630
Ground meat
Microbiology of ground meat from Mexico, 1249
Ground pork
Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
Reduction of bacterial contamination on commercial pork trim, 1981
Growth
Prediction of microbial growth in cut vegetables, 1935
Probability of growth model for *E. coli* O157:H7, 1922
Growth phase
Effect of BAC on *L. monocytogenes*, 476

HACCP
Meat and poultry, 826
Microbial contamination on lamb carcasses, 503
A model to improve HACCP adherence, 710
Salmonella and HIMP swine processing, 1305
Hake
Biogenic amines in bulk-stored hake packed under atmosphere, 1045
Hamburger
Acid phosphatase activity and hamburger color, 1199
Handwashing
Glove barriers to bacterial cross-contamination, 845
Hazard
E. coli O157:H7 contamination during beef slaughtering in Calvados, 1341
Hazard identification
Hazard identification, 1973
Hazelnut
Hazelnut enzyme immunoassay system, 895
Heat inactivation
Nonproteolytic *C. botulinum* type B in sous vide products, 838
Heat injury
Recovery of injured *Salmonella*, 1472
Heat resistance
Antilisterial pasteurization of surimi, 483
B. stearothermophilus heat inactivation model, 1631
Heat resistance of *L. monocytogenes* in hot dogs, 321
Heat resistance of *L. monocytogenes* in vegetables, 385
Thermal inactivation kinetics of *Salmonella*, 934
Heat
C. perfringens heat adaptations, 1527
Heat resistance of *L. monocytogenes*, 410
Thermal resistance of pathogens in juices, 315
Heat-denatured protein
Facilitated removal of heat-treated protein by ozone, 108
Heat-injured
Detection of *L. monocytogenes*, 30
Heat-injured cells
Evaluation of universal preenrichment broth, 1751
Heat treatment
E. coli O157:H7 in lettuce, 305
Nisin and reduced heat-treated milks, 213
Helminths
Occurrence of parasites on fruits and vegetables, 1793
Hepatitis A virus
Depuration of mussels contaminated with HAV, 877
Produce outbreaks in Canada, 1863
Herbs
Microbiology of herbs and spices from Mexico, 99
Recovering *Salmonella* from produce, 1459
Heterophil
P33 is a heterophil chemotactic factor, 1503
High-performance liquid chromatography analysis
Patulin in apple juices in Turkey, 1851
High pressure
High pressure inactivation of psychrotrophs, 514
High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella*, 1122
High-pressure liquid chromatography
Determination of ochratoxin A in wine and vinegar, 533
High-pressure storage
High-pressure storage of tilapia, 94
HIMP

Salmonella and HIMP swine processing, 1305
Histamine
Growth and histamine formation of *M. morganii,* 2015
Histamine accumulation in Pacific mackerel, 1556
Histamine formers
Histamine accumulation in Pacific mackerel, 1556
Histamine-producing bacteria
Isolation of histamine-producing bacteria in albacore, 1035
Hogs
Rapid detection of *Y. enterocolitica* in pigs and pork, 1352
Holding pens
Effects of lairage, 939
Honey
Honey and bifidobacteria, 1775
Host resistance
Constitutive and inducible proteins related to kernel resistance, 1785
Hot dog
Heat resistance of *L. monocytogenes* in hot dogs, 321
3-HPA
3-HPA-producing lactic acid bacteria, 833
HPLC analysis
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
Determination of fumonisin B_1 and B_2, 1072
Human enterocytes
B. cereus: effect on enterocyte-like cells, 1535
Hurdles
E. coli inhibition by combined nisin, a_w, and pH, 1510
Hybridoma cells
Listeria spp. in Korean foods, 554
Hydrogen peroxide
Cantaloupe surface microflora estimation using ATP bioluminescence, 813
Effect of sanitizer treatments, 1286
Hydrolases
Fungal hydrolase differences related to virulence, 401
Hygiene
Repeated soiling and cleaning of surfaces, 1377
Spores in goose liver, 1252
Hygiene monitoring
Evaluation of surface contamination in fish processing factories, 635

Iceberg lettuce
E. coli O157:H7 in lettuce, 305
Identification
Isolation of histamine-producing bacteria in albacore, 1035
Immune system
Lymphocyte counts in yogurt-fed mice, 392
Immunity
Evaluation of buffalo colostrum quality, 1265
Immunoaffinity
Determination of ochratoxin A in wine and vinegar, 533
Immunomagnetic separation
E. coli O157:H7 from retail meats, 1346
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Impedance
Detection of *S. aureus* using impedance microbiology, 44
Implementation
A model to improve HACCP adherence, 710
Inactivation
Cider pasteurization, 523
E. coli inhibition by combined nisin, a_w, and pH, 1510
High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella,* 1122
Lactobacillus inactivation by pulsed electric fields, 259
Inactivation predictive model
B. stearothermophilus heat inactivation model, 1631
Incidence
Listeria spp. in Korean foods, 554
Indicators
Recovery of seeded pathogens and indicators from produce, 292
Induced molting
Comparison of *Salmonella* Enteritidis infection, 1917
Infection
Presence of *E. coli* O157:H7 in chopped meat, 862
Infectivity
Survival and infectivity of *Salmonella* Choleraesuis, 945
Infiltration
Sanitizing fruit for juice safety, 310
Inflammatory bowel disease
Crohn's disease: current issues, 2103
Inhibition
Starter cultures and bacteriocin producers, 81
Injury
High pressure inactivation of psychrotrophs, 514
High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella,* 1122
Phosphate buffer to recover *E. coli* O157:H7, 1315
Interactions
L. monocytogenes and saprophytic bacteria, 721
Intraspecies diversity
Heterogeneity among LPS serotypes of *V. vulnificus,* 1172
Invasiveness
Fungal hydrolase differences related to virulence, 401
In vitro infectivity assay
Cider pasteurization, 523
Ionian Sea
Polycyclic aromatic hydrocarbons in mussels, 405
Iron
Effect of nisin on bifidobacteria, 1206
Salmonella and eggs, 1279
Irradiation
Citrus juice composition, 869
Growth rates in irradiated beef, 1828
Irradiation effects on alfalfa seed germination and yield ratio, 1988
Irradiation inactivation of *Salmonella* in orange juice, 614
Quality of irradiated alfalfa sprouts, 1574
Irradiation temperature
Radiation inactivation of *E. coli* O157:H7 and *S. aureus,* 1624
Isolation
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Isolation of histamine-producing bacteria in albacore, 1035
Selective *Campylobacter* agar, 1711

Japan
Foodborne illness in Korea and Japan, 899
Johne's disease
Crohn's disease: current issues, 2103
Juice
Irradiation inactivation of *Salmonella* in orange juice, 614
Thermal resistance of pathogens in juices, 315

Keeping quality
Irradiation effects on alfalfa seed germination and yield ratio, 1988
Nisin and reduced heat-treated milks, 213
Kidney and diaphragm
Sulfonamide detection in slaughtered animal tissues, 1565
Kinetic analysis
New kinetic model for thermal inactivation, 2078
Kinetics
Calculating *Salmonella* survival, 606
Development of an intelligent shelf life decision system, 1051
Lactobacillus inactivation by pulsed electric fields, 259
Klebsiella
Reducing coliform bacteria on citrus, 1756
Korea
Foodborne illness in Korea and Japan, 899

β-Lactam
Detection limits in ewe milk, 1844
Lactate

Inhibition of *L. monocytogenes* and *Salmonella* Enteritidis in meat, 640
LacTek test
Occurrence of false-positive results in Delvotest SP assay, 1211
Lactic acid
Decontamination of chilled beef carcasses, 58, 738
Effect of acid resistance of *E. coli* O157:H7, 1661
Use of lactic acid and TSP on lamb, 1439
Lactic acid bacteria
Biogenic amines in fresh pork, 220
Bacteriocin production on meat, 264
3-HPA-producing lactic acid bacteria, 833
Lactic acid bacteria in ewe's milk and cheese, 559
Lymphocyte counts in yogurt-fed mice, 392
Survival of *E. coli* O157:H7 in Minas cheese during storage, 1151
Lactobacilli
Antibiotic testing of probiotic lactobacilli, 2007
Lactobacillus
Probiotics in prevention of *P. aeruginosa* infection, 1768
Lactobacillus plantarum
Lactobacillus inactivation by pulsed electric fields, 259
Lactose
Comparison of *Salmonella* Enteritidis infection, 1917
Lairage
Salmonella in the lairage of pig slaughterhouses, 12
Lamb
Use of lactic acid and TSP on lamb, 1439
Lamb carcasses
Microbial contamination on lamb carcasses, 503
Layer
Isolation of *Salmonella* in a laying farm, 1912
Salmonella contamination in feed and eggs, 734
Lebanon bologna
Influence of NaCl on destruction of *E. coli* O157:H7 in Lebanon bologna, 1145
L. monocytogenes in Lebanon bologna, 873
Pathogen survival in Lebanon bologna, 958
Lethality
Lethality of *Salmonella* and *Listeria*, 2083
Lettuce
Application of acidic electrolyzed water, 652
Decontamination of lettuce, 1235
O157:H7 penetration into lettuce, 1820
Lettuce structure
Viability of *E. coli* and lettuce leaf structure, 147
Leuric acid
Antimicrobial effects of corn zein films, 885
Liquid eggs
Thermal inactivation kinetics of *Salmonella*, 934
Listeria
Effect of BAC on *L. monocytogenes*, 476
Evaluation of universal preenrichment broth, 1751
Lethality of *Salmonella* and *Listeria*, 2083
PCR detection of bacterial pathogens on fresh produce, 788
Produce outbreaks in Canada, 1863
Survival and growth of *Salmonella* and *Listeria*, 23
Survival of L. monocytogenes on stainless steel, 1369
Listeria monocytogenes
Additives to control *L. monocytogenes* in frankfurters, 1949
Antilisterial pasteurization of surimi, 483
Antimicrobial effects of corn zein films, 885
Control of *L. monocytogenes* in pork bologna, 1722
Culture- and PCR-based *L. monocytogenes* detection methods, 1521
Detection of *L. monocytogenes*, 30
Efficacy of CPC, 2071
Evaluation of surface contamination of fish processing bacteria, 635
Heat resistance of *L. monocytogenes*, 410
Heat resistance of *L. monocytogenes* in hot dogs, 321
Heat resistance of *L. monocytogenes* in vegetables, 385
IMS-multiplex PCR for *L. monocytogenes* and *Salmonella* spp., 1744
Inactivation of *E. coli* O157:H7 and *L. monocytogenes*, 1929
Inactivation of *L. monocytogenes* by chlorine dioxide, 1730
Inhibition of *L. monocytogenes* and *Salmonella* Enteritidis in meat, 640
Jerky acceptability and microbial inactivation, 1194
Killing of *L. monocytogenes* and *Pseudomonas* spp., 1442
L. monocytogenes and saprophytic bacteria, 721
L. monocytogenes in Lebanon bologna, 873
Listeria spp. in Korean foods, 554
Method for assessing produce sanitizers, 1103
Optimizing detection of *L. monocytogenes*, 1000
Pathogen survival in meat decontamination fluids, 950
Pathogen testing of RTE meat and poultry products, 1188
Prevalence of *L. monocytogenes* in broilers, 994
Protection of *L. monocytogenes* in low pH foods by GAD, 1362
Thermal resistance of pathogens in juices, 315
Trisodium phosphate against *L. monocytogenes*, 1627
Typing *Listeria* from processed foods by RAPD, 716
Validation of cider pasteurization, 1679
Listeria monocytogenes heat injury
L. monocytogenes heat injury detection, 1739
Listeria spp.
Listeria species in foods from restaurants, 551
Prevalence and contamination levels of *Listeria*, 2075
Logistic
Probability of growth model for *E. coli* O157:H7, 1922
Low-capacity slaughterhouses
Microbiological meat quality in Swedish slaughterhouses, 820
Low levels
Low level of *S. enterica* serovar Enteritidis in mayonnaise, 623
Low pH
Survival of *E. coli* O157:H7 in mustard, 783
LPS serotyping
Heterogeneity among LPS serotypes of *V. vulnificus*, 1172
Luminescence
Luminescent *C. jejuni* on eggs, 2058
Lung infection
Probiotics in prevention of *P. aeruginosa* infection, 1768
Lymphokine
P33 is a heterophil chemotactic factor, 1503

Mackerel
Histamine accumulation in Pacific mackerel, 1556
Maize
Resistance to aflatoxin formation related to ear rot resistance, 396
Manufacturing beef
Sampling meat cuts, 325
Manufacturing practices
Spores in goose liver, 1252
Maple sap
Use of ozone for maple sap, 104
Mayonnaise
Low level of *S. enterica* serovar Enteritidis in mayonnaise, 623
Meat
Bacteriocin production on meat, 264
Consumer acceptance of irradiated meat and poultry, 2020
Effect of acid resistance of *E. coli* O157:H7, 1661
Heat resistance of *L. monocytogenes* in hot dogs, 321
Meat and poultry, 826
Microbiological meat quality in Swedish slaughterhouses, 820
Presence of *E. coli* O157:H7 in chopped meat, 862
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
Meat and poultry products
Pathogen testing of RTE meat and poultry products, 1188
Meat decontamination
Pathogen survival in meat decontamination fluids, 950
Meat juice
Acid phosphatase activity and hamburger color, 1199
Meat products
Hazard identification, 1973
Meat quality
Starter to reduce amine production in sausages, 367

Medicinal plants
Fumonisins in tea and medicinal plants, 1268
Mediterranean fruit
Tropical and Mediterranean fruits as antioxidants, 2037
Mediterranean Sea
Arsenic speciation in crustaceans, 1858
Total mercury in fish, 1058
Melon
Produce outbreaks in Canada, 1863
2-Mercaptoethanol
Thermal inactivation of R-phycoerythrin, 1806
Mercury
Total mercury in fish, 1058
Methods
Standardization of produce methods, 1079
Method validation
Validation of a PCR method for detection of bovine materials in feed, 564
Mexico
Microbiology of ground meat from Mexico, 1249
Microbiology of herbs and spices from Mexico, 99
Microbial adhesion
Effect of nanometer dimension topographical features, 1183
Microbial contamination
Microbial contamination on lamb carcasses, 503
Microbial decontamination
Microbial decontamination of beef trim, 63, 168
Microbial inactivation
Jerky acceptability and microbial inactivation, 1194
Microbial retention
Effect of nanometer dimension topographical features, 1183
Microbial safety
Predicting the behavior of *E. coli* in shrikhand, 462
Microbial survival
Calculating *Salmonella* survival, 606
Microbiological analysis
Standardization of produce methods, 1079
Microbiological models
S. aureus growth boundary model, 51
Microbiological quality
Microbiological meat quality in Swedish slaughterhouses, 820
Microbiological quality of poultry, 1961
Shelf life of cicorino lettuce, 228
Microbiological sampling
Sampling meat cuts, 325
Microbiology
Microbiological quality of beef carcasses, 498
Repeated soiling and cleaning of surfaces, 1377
Sampling of finfish surfaces, 1515
Micrographs
Salmonella attachment to poultry skin, 456
Microorganisms
Antimicrobial activity of essential oils, 1019
Microscopy
Surface cleanability of stainless steel, 87
Microwave heating
High-temperature heating on milk vitamins, 890
Milk
Brucella spp. in milk and cheese, 164
High pressure inactivation of psychrotrophs, 514
High-temperature heating on milk vitamins, 890
Honey and bifidobacteria, 1775
Inactivation in food matrix by nisin, PEF, and carvacrol, 1012
Nisin and reduced heat-treated milks, 213
Optimizing detection of *L. monocytogenes*, 1000
Phosphoglycerides in UHT milk, 850
Milk allergy
Reduction of milk hypersensitivity by ionizing radiation, 272
Milk sample
Occurrence of false-positive results in Delvotest SP assay, 1211
nim-1
P33 is a heterophil chemotactic factor, 1503
Minas cheese
Survival of *E. coli* O157:H7 in Minas cheese during storage, 1151
Minced meat
Salmonella incidence, 1435
Minimally processed
Bacteriophage as a biocontrol method for *Salmonella*, 1116
Minimum lethal concentration
Antimicrobial activity of essential oils, 1019
Mitochondrial DNA
Identification of bovine DNA, 117
Model
Probability of growth model for *E. coli* O157:H7, 1922
Modeling
Growth rates in irradiated beef, 1828
Modeling the survival of *E. coli* in apple cider, 599
New kinetic model for thermal inactivation, 2078
Shelf life of cicorino lettuce, 228
Survival of *E. coli* O157 in fermented sausage, 759
Model system
Low level of *S. enterica* serovar Enteritidis in mayonnaise, 623
Modified atmosphere
Effect of acid resistance of *E. coli* O157:H7, 1661
O157:H7 penetration into lettuce, 1820
Moisture content
Fungi present in animal foods, 741
Molds
Sucrose/$CaCl_2$ to control molds on processed apple slices, 1425
Molecular probes
Detection of *C. botulinum* in foods, 201
Molting
Isolation of *Salmonella* in a laying farm, 1912
Moniliformin
Toxicity of moniliformin to swine, 1780
Toxigenic *Fusarium* spp. from Canadian wheat, 1220
Monitoring
Monitoring of microbial hazards in Korea, 1388
Monoclonal antibodies
Heterogeneity among LPS serotypes of *V. vulnificus*, 1172
Monosodium glutamate
Protection of *L. monocytogenes* in low pH foods by GAD, 1362
Morganella morganii
Growth and histamine formation of *M. morganii*, 2015
Histamine accumulation in Pacific mackerel, 1556
Most probable number
Most probable number method for *Bifidobacterium*, 2001
Multihurdle intervention
Microbial decontamination of beef trim, 63, 168
Multiplex
Rapid detection of *Y. enterocolitica* in pigs and pork, 1352
Multiplex PCR
S. aureus multiplex PCR, 664
Mung beans
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Muscle tissue
Total mercury in fish, 1058
Mussels
Depuration of mussels contaminated with HAV, 877
Poliovirus persistence in shellfish, 881
Polycyclic aromatic hydrocarbons in mussels, 405
Mustard
Survival of *E. coli* O157:H7 in mustard, 783
Mutagenicity
Mutagenic compounds of oil fumes, 240
Mycobacterium avium subsp. *paratuberculosis*
Crohn's disease: current issues, 2103
Mycotoxin(s)
Alternaria mycotoxin production, 567
Deoxynivalenol in wheat-based cereals, 1848

Determination of ochratoxin A in wine and vinegar, 533
Dietary strategies to counteract the effects of mycotoxins, 120
Fumonisin concentration in corn flakes, 701
Toxicity of moniliformin to swine, 1780
Trichothecene detection in animal feed in Saudi Arabia, 1603

NaCl
Killing of *L. monocytogenes* and *Pseudomonas* spp., 1442
S. aureus and *E. coli* affected by ethanol and NaCl, 546
NaCl-$NaHCO_3$
Decontamination of lettuce, 1235
Nalidixic acid
Detection of *S. aureus* using impedance microbiology, 44
Nannocystis exedens
N. exedens, 1030
NaOH
Killing of *L. monocytogenes* and *Pseudomonas* spp., 1442
Native microflora
Human pathogens on fresh produce, 1110
Natural mineral water
Aeromonas hydrophila in natural mineral waters, 1836
Negative air ionizer
Bactericidal effects of negative air ions on *Salmonella*, 113
Nisaplin
Joint effects of CO_2, nisin, and EDTA, 1943
Nisin
Antimicrobial edible packaging, 470
Antimicrobial effects of corn zein films, 885
E. coli inhibition by combined nisin, a_w, and pH, 1510
Effect of nisin on bifidobacteria, 1206
Inactivation in food matrix by nisin, PEF, and carvacrol, 1012
Joint effects of CO_2, nisin, and EDTA, 1943
Nisin and reduced heat-treated milks, 213
Nonproteolytic *C. botulinum* type B in sous vide products, 838
Nitrofurazone
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
Nitrovin
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
NMR
Phosphoglycerides in UHT milk, 850
Nondestructive evaluation
A real-time approach to detect seal defects, 1392
Nondestructive testing
A real-time approach to detect seal defects, 1392
Nonproteolytic *Clostridium botulinum*
Nonproteolytic *C. botulinum* type B in sous vide products, 838
Nonthermal inactivation
Survival of *Shigella* at low pH, 1162
5′–Nuclease assay
5′–Nuclease assay detects virulent *Y. enterocolitica*, 355

Ochratoxin A
Determination of ochratoxin A in wine and vinegar, 533
Flow-through enzyme immunoassay for ochratoxin A screening, 1597
Ochratoxin A and *Aspergillus* spp., 903
Oil fumes
Mutagenic compounds of oil fumes, 240
Olaquindox
Carbadox, olaquindox, furazolidone, nitrofurazone, and nitrovin in feed, 1231
On-farm HACCP
Pork producers and preharvest food safety, 1967
Oocysts
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
oPSU broth
Optimizing detection of *L. monocytogenes*, 1000
Optimizing
Optimizing detection of *L. monocytogenes*, 1000
Orange
Citrus juice composition, 869
Fungitoxic activity of 12 essential oils, 1025
Orange-carrot juice
Lactobacillus inactivation by pulsed electric fields, 259
Orange juice
Recovery of *Salmonella* in serovars from orange juice, 659
Survival of salmonellae in orange juice, 1299, 2053
Orchard
Orchard survey for sources of *E. coli*, 1320
Oregano
Antioxidant properties of spices, 1412
Organic acid
Acid tolerance of *S. flexneri*, 975
Organic acids and salts
Control of *L. monocytogenes* in pork bologna, 1722
Organ invasion
Avian-specific antibody effects on organs, 287
Osmotic dehydration
Sucrose/$CaCl_2$ to control molds on processed apple slices, 1425
Outbreak investigation
Foodborne illness complaints, 1261
Oyster(s)
Levels of *V. vulnificus*, 1716
V. parahaemolyticus in Florida retail oysters, 682
Ozone
Depuration of mussels contaminated with HAV, 877
Facilitated removal of heat-treated protein by ozone, 108
Ozone-pulsed electric field combinations, 777
Use of ozone for maple sap, 104

Packaging
A real-time approach to detect seal defects, 1392
Parasites
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Occurrence of parasites on fruits and vegetables, 1793
Pasteurization
Cider pasteurization, 523
Thermal resistance of pathogens in juices, 315
Validation of cider pasteurization, 1679
Pâté
Prevalence and contamination levels of *Listeria*, 2075
Pathogen(s)
Airborne microorganisms in poultry slaughter plants, 388
Altering thermal resistance of bacterial pathogens, 486
Chemical decontamination of poultry carcasses, 179
Ozone-pulsed electric field combinations, 777
Process lethality and product yield, 1549
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
Pathogenic bacteria
Monitoring of microbial hazards in Korea, 1388
Pathogen recovery
Recovery of seeded pathogens and indicators from produce, 292
Pathogen testing
Sprout irrigation water testing, 802
Patulin
Clarification processes for patulin reduction, 1216
Patulin in apple juices in Turkey, 1851
PCR
Brucella spp. in milk and cheese, 164
PCR detection of bacterial pathogens on fresh produce, 788
Rapid detection of *Y. enterocolitica* in pigs and pork, 1352
Peanut oil
Mutagenic compounds of oil fumes, 240
Pectolytic pseudomonads
Human pathogens on fresh produce, 1110
Penetration
O157:H7 penetration into lettuce, 1820
Penicillium
Roquefortine C occurrence in blue cheese, 246

Penzym
Detection limits in ewe milk, 1844
Pet foods
Fungi present in animal foods, 741
Petrifilm
Comparison of yeast and mold enumeration methods, 1592
Evaluation of petrifilm for microbial count, 1841
pH
B. stearothermophilus heat inactivation model, 1631
E. coli inhibition by combined nisin, a_w, and pH, 1510
Influence of NaCl on destruction of *E. coli* O157:H7 in Lebanon bologna, 1145
Survival of *Shigella* at low pH, 1162
Phage
Phage as a biocontrol agent in cheese, 927
Phenol
Antioxidant activity of resveratrol, 379
Phosphates
Antibacterial effects of phosphates on *A. hydrophila*, 195
Pig
Salmonella in Swedish slaughterhouses, 542
Salmonella in the lairage of pig slaughterhouses, 12
Plant essential oils
Antimicrobial activity of essential oils, 1019
Plaque assay
Poliovirus persistence in shellfish, 881
Plate counts
Cantaloupe surface microflora estimation using ATP bioluminescence, 813
Decontamination of lettuce, 1235
Poliovirus
Poliovirus persistence in shellfish, 881
Polycyclic aromatic hydrocarbons
Polycyclic aromatic hydrocarbons in mussels, 405
Polymerase chain reaction
Culture- and PCR-based *L. monocytogenes* detection methods, 1521
Identification of bovine DNA, 117
IMS-multiplex PCR for *L. monocytogenes* and *Salmonella* spp., 1744
Phenotypic and genotypic characterization, 1904
Validation of a PCR method for detection of bovine materials in feed, 564
Pomatomus saltatrix
Growth and histamine formation of *M. morganii*, 2015
Pork
Microbial contamination in pork retail products, 172
Rapid detection of *Y. enterocolitica* in pigs and pork, 1352
Salmonella and HIMP swine processing, 1305
Pork food safety
Pork producers and preharvest food safety, 1967
Pork loin
Fatty acid modifications and cholesterol oxidation during fying, 1062
Pork-producer attitudes
Pork producers and preharvest food safety, 1967
Pork trim
Microbial decontamination of pork trim, 335
Reduction of bacterial contamination on commercial pork trim, 1981
Postprocessing contaminant
Predicting the behavior of *E. coli* in shrikhand, 462
Postprocessing contamination
Additives to control *L. monocytogenes* in frankfurters, 1949
Control of *L. monocytogenes* in pork bologna, 1722
Potassium sorbate
Effect of storage temperature on silver perch, 1584
Modeling the survival of *E. coli* in apple cider, 599
Poultry
Campylobacter enumeration, 982
Campylobacter recovery from dry poultry samples, 252
Colonization of broiler chicks by DT104, 1698
Consumer acceptance of irradiated meat and poultry, 2020
Meat and poultry, 826
Process lethality and product yield, 1549
Residual nitrite in cured meats, 235
Sources and movement of *Salmonella*, 1690
Survival and growth of *Salmonella* and *Listeria*, 23
Poultry carcasses
Microbiological quality of poultry, 1961
Trisodium phosphate against *L. monocytogenes*, 1627
Poultry chilling
Survival and death of *Salmonella* and *Campylobacter* in poultry processing, 770
Poultry processing
C. perfringens in chicken processing plant, 1956
Campylobacter in U.S. poultry operations, 1705
Continuous online processing of contaminated poultry carcasses, 807
Poultry production
Campylobacter in U.S. poultry operations, 1705
Poultry scalding
Survival and death of *Salmonella* and *Campylobacter* in poultry processing, 770
Poultry skin
Salmonella attachment to poultry skin, 456
PR toxin
Roquefortine C occurrence in blue cheese, 246
PR-26
Inactivation of *E. coli* O157:H7 and *L. monocytogenes*, 1929
Predictive microbiology
Calculating *Salmonella* survival, 606
Estimating microbial counts in commercial food products, 674
S. aureus growth broundary model, 51
Survival of *Shigella* at low pH, 1162
Predictive model
Validation of growth models for *Yersinia enterocolitica*, 987
Predictive modeling
Prediction of microbial growth in cut vegetables, 1935
Preenrichment
Salmonella and eggs, 1279
Preenrichment broth
Evaluation of universal preenrichment broth, 1751
Pregnancy
Hepatitis E virus, 572
Preservation
Efficacy and stability of freeze-dried *C. sake*, 856
Prevalence
Salmonella shedding by dairy cows, 3
Primal cuts
Sampling meat cuts, 325
Probability
Probability of growth model for *E. coli* O157:H7, 1922
Probability distribution function
Modeling the survival of *E. coli* in apple cider, 599
Probiotic(s)
Bile salt hydrolase activity of Enterococci, 725
Effect of nisin on bifidobacteria, 1206
Inhibitory activity of *B. longum* HY8001 against verotoxin, 1667
Most probable number method for *Bifidobacterium*, 2001
Processed food
Typing *Listeria* from processed foods by RAPD, 716
Process lethality
Process lethality and product yield, 1549
Produce
Produce outbreaks in Canada, 1863
Recovery of seeded pathogens and indicators from produce, 292
Survival of bacterial pathogens on strawberries, 1483
Production
Bacteriocin production on meat, 264
Propyl gallate
Antioxidant activity of resveratrol, 379
Antioxidant properties of spices, 1412
Tropical and Mediterranean fruits as antioxidants, 2037
Propyl paraben

Inhibition of yeast by slow release of propyl paraben, 1420
Protectants
Efficacy and stability of freeze-dried *C. sake*, 856
Proteins
C. perfringens heat adaptations, 1527
Constitutive and inducible proteins related to kernel resistance, 1785
Proteus vulgaris
Presence of *E. coli* O157:H7 in chopped meat, 862
Prototype fruit and vegetable washing solution
Decontamination of lettuce, 1235
Pseudomonas
Growth and recovery of selected gram-negative bacteria, 1761
L. monocytogenes and saprophytic bacteria, 721
Phosphoglycerides in UHT milk, 850
Pseudomonas aeruginosa
Probiotics in prevention of *P. aeruginosa* infection, 1768
Pseudomonas spp.
Killing of *L. monocytogenes* and *Pseudomonas* spp., 1442
Psychrotrophs
High pressure inactivation of psychrotrophs, 514
Pulsed electric field (PEF)
Inactivation in food matrix by nisin, PEF, and carvacrol, 1012
Lactobacillus inactivation by pulsed electric fields, 259
Nonthermal pasteurization of apple cider, 964
Ozone-pulsed electric field combinations, 777
Pulsed-field gel electrophoresis
Genotypic diversity in *Arcobacter*, 645
Phenotypic and genotypic characterization, 1904
Prevalence of *L. monocytogenes* in broilers, 994

Quality assessment
Rapid assessment of raw milk quality, 1996
Quantitative assays
Antimicrobial activity of fresh garlic juice, 189
Quantitative contamination
Salmonella and *Campylobacter* contamination of chicken in The Netherlands, 538
Quantitative risk assessment
Modeling the survival of *E. coli* in apple cider, 599

Radiation pasteurization
Citrus juice composition, 869
Irradiation inactivation of *Salmonella* in orange juice, 614
Rahnella
L. monocytogenes and saprophytic bacteria, 721
Rainbow trout
Quality of aquacultured freshwater fish, 1399
Random amplified polymorphic DNA
Typing *Listeria* from processed foods by RAPD, 716
Rapid assay
Sulfonamide detection in slaughtered animal tissues, 1565
Rapid estimation
Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
Rapid identification
Rapid identification of *B. cereus*, 348
Rapid methods
ATP bioluminescence technique for estimation of bacterial count, 208
Rapid test
Rapid assessment of raw milk quality, 1996
Raw foods
Listeria species in foods from restaurants, 551
Raw milk
ATP bioluminescence technique for estimation of bacterial count, 208
Rapid assessment of raw milk quality, 1996
Raw milk dairy products
Estimating microbial counts in commercial food products, 674
Ready-to-eat foods
Listeria species in foods from restaurants, 551
Ready-to-eat foodstuffs
B. cepacia in food and water, 1076
Reconditioned water/wastewater
Growth and recovery of selected gram-negative bacteria, 1761
Recovery
Campylobacter recovery from dry poultry samples, 252
Detection of *L. monocytogenes*, 30
Growth and recovery of selected gram-negative bacteria, 1761
Recovery media
Validation of recovery media, 1466
Recovery methods
Recovery of injured *Salmonella*, 1472
Red-shifted
GFP-expressing *E. coli* on fresh produce, 298
Red wine
Determination of ochratoxin A in wine and vinegar, 533
Refrigerated storage
Effect of storage temperature on quahog clams, 343
Relaying
Elimination of fecal coliforms and FRNA coliphage from relaid oysters, 796
Release
Inhibition of yeast by slow release of propyl paraben, 1420
Reported outbreaks
Foodborne illness complaints, 1261
Residual
Agar diffusion method for detecting antimicrobial agents, 361
Residual nitrite
Residual nitrite in cured meats, 235
Resistance
Antibiotic use and *Salmonella* resistance, 2067
Effect of BAC on *L. monocytogenes*, 476
Heat resistance of *L. monocytogenes*, 410
Response surface model
Modeling inactivation of *E. coli* O157:H7 by chlorine dioxide gas, 1128
Restaurants
Listeria species in foods from restaurants, 551
Resveratrol
Antioxidant activity of resveratrol, 379
Retail
Microbial contamination in pork retail products, 172
Retail meats
E. coli O157:H7 from retail meats, 1346
Reverse transcription polymerase chain raction
L. monocytogenes heat injury detection, 1739
Review
Confocal microscopy and viability detection, 2088
Ribotyping
Ribotyping of *V. parahaemolyticus* O3:K6, 1617
Rinsing
Sampling of finfish surfaces, 1515
Risk analysis
Hazard identification, 1973
Risk assessment
Estimating microbial counts in commercial food products, 674
Hazard identification, 1973
Quantification of cross-contamination rate distributions, 72
Salmonella and *Campylobacter* contamination of chicken in The Netherlands, 538
Risk factors
Orchard survey for sources of *E. coli*, 1320
Risks
Airborne microorganisms in poultry slaughter plants, 388
RNA virus
Hepatitis E virus, 572
Roquefortine C
Roquefortine C occurrence in blue cheese, 246
Rosemary
Antioxidant properties of spices, 1412
R-phycoerythrin
Thermal inactivation of R-phycoerythrin, 1806
RT-PCR
Poliovirus persistence in shellfish, 881

Saccharomyces cerevisiae
Inhibition of yeast by slow release of propyl paraben, 1420
Safety
Effect of storage temperature on quahog clams, 343
Saffron
Antioxidant properties of spices, 1412
Salad
Produce outbreaks in Canada, 1863
Salmon
Quality of aquacultured freshwater fish, 1399
Salmonella
Antimicrobial resistance in salmonellae, 1496
Salmonella Choleraesuis
Survival and infectivity of *Salmonella* Choleraesuis, 945
Salmonella detection
ELISA method to detect *Salmonella* using MAbs, 1166
Salmonella enterica
Seed type affects sanitation efficacy, 1292
Salmonella enterica serovar Enteritidis
Low level of *S. enterica* serovar Enteritidis in mayonnaise, 623
Salmonella Enteritidis
Antimicrobial effects of corn zein films, 885
Bactericidal effects of negative air ions on *Salmonella*, 113
Comparison of *Salmonella* Enteritidis infection, 1917
Destruction of pathogenic bacteria in manure compost, 1309
Inhibition of *L. monocytogenes* and *Salmonella* Enteritidis in meat, 640
Laying season and egg shell cracks during storage, 1134
Multiplication and survival of *Salmonella* Enteritidis in eggs, 865
Phage as a biocontrol agent in cheese, 927
Salmonella and eggs, 1279
Salmonella spp.
IMS-multiplex PCR for *L. monocytogenes* and *Salmonella* spp., 1744
Salmonella Typhimurium
Ammonia disinfection of sprouting seeds, 1817
Effect of chlorate on *Salmonella* Typhimurium in the pig gut, 255
Salmonella Typhimurium DT104
Colonization of broiler chicks by DT104, 1698
Salmonella
Antibiotic use and *Salmonella* resistance, 2067
Avian-specific antibody effects on organs, 287
Calculating *Salmonella* survival, 606
Chicken *Salmonella* serovars in turkey, 1832
Decontamination of chilled beef carcasses, 58
Effect of sanitizer treatments, 1286
Evaluation of universal preenrichment broth, 1751
High-pressure, low-temperature treatment of *E. coli* O157:H7 and *Salmonella*, 1122
Irradiation inactivation of *Salmonella* in orange juice, 614
Isolation of *Salmonella* from alfalfa, 1240
Isolation of *Salmonella* in a laying farm, 1912
Jerky acceptability and microbial inactivation, 1194
Lethality of *Salmonella* and *Listeria*, 2083
Method for assessing produce sanitizers, 1103
Pathogens on alfalfa seeds, 152
Pathogen survival in meat decontamination fluids, 950
Pathogen testing of RTE meat and poultry products, 1188
PCR detection of bacterial pathogens on fresh produce, 788
Produce outbreaks in Canada, 1863
Produce wash efficacy studies, 1477
Recovering *Salmonella* from produce, 1459
Recovery of injured *Salmonella*, 1472
Recovery of *Salmonella* in serovars from orange juice, 659
Removal of pathogens from alfalfa seeds, 1489
Salmonella and *Campylobacter* contamination of chicken in The Netherlands, 538
Salmonella and HIMP swine processing, 1305
Salmonella attachment to poultry skin, 456
Salmonella contamination in feed and eggs, 734
Salmonella growth in alfalfa sprouts, 618
Salmonella incidence, 1435
Salmonella in Swedish slaughterhouses, 542
Salmonella in the lairage of pig slaughterhouses, 12
Salmonella in vitro competitive exclusion, 17
Salmonella on alfalfa seeds, 442
Salmonella shedding by dairy cows, 3
Salmonella Stanley associated with alfalfa seed and sprouts, 1891
Sanitizing fruit for juice safety, 310
Sources and movement of *Salmonella*, 1690
Survival and death of *Salmonella* and *Campylobacter* in poultry processing, 770
Survival and growth of *Salmonella* and *Listeria*, 23
Survival of bacterial pathogens on strawberries, 1483
Survival of salmonellae in orange juice, 1299, 2053
Thermal inactivation kinetics of *Salmonella*, 934
Thermal resistance of pathogens in juices, 315
Validation of cider pasteurization, 1679
Validation of recovery media, 1466
Salmonellae
Growth rates in irradiated beef, 1828
Salmonella Typhimurium
Efficacy of CPC, 2071
Salt adaptation
Antilisterial pasteurization of surimi, 483
Sampling
Sampling of finfish surfaces, 1515
Sampling methods
Sampling meat cuts, 325
Sanitation
Inactivation of *L. monocytogenes* by chlorine dioxide, 1730
Sanitization
Produce wash efficacy studies, 1477
Sanitizer(s)
Disinfection of calicivirus on produce and food-contact surfaces, 1430
Elimination of *Y. enterocolitica* from eggshell surface, 1621
Method for assessing produce sanitizers, 1103
Pathogens on alfalfa seeds, 152
Salmonella on alfalfa seeds, 442
Sanitizing agents
Efficacy of commercial washing practices in decontaminating cider apples, 159
Saudi Arabia
Trichothecene detection in animal feed in Saudi Arabia, 1603
Scallop shell
Scallop-shell powder treatment of cabbages, 1579
Scanning electron microscopy
Application of acidic electrolyzed water, 652
Scavenging free radical
Antioxidant activity of resveratrol, 379
Antioxidant properties of spices, 1412
Scombroid poisoning
Growth and histamine formation of *M. morganii*, 2015
Screening test
Detection limits in ewe milk, 1844
Seeds
Ammonia disinfection of sprouting seeds, 1817
Irradiation effects on alfalfa seed germination and yield ratio, 1988
Seed sanitation
Seed type affects sanitation efficacy, 1292
Sensory
Levels of *V. vulnificus*, 1716
Sensory panel
Evaluation of yellowfin tuna under storage, 2027
Serotype(s)
Effects of lairage, 939
Sources and movement of *Salmonella*, 1690
Serotyping
Prevalence of *L. monocytogenes* in broilers, 994
Serovar
Chicken *Salmonella* serovars in turkey, 1832
Serum value

High-pressure storage of tilapia, 94
Shedding
Colonization of broiler chicks by DT104, 1698
Shelf life
Prediction of microbial growth in cut vegetables, 1935
Shelf life decision system
Development of an intelligent shelf life decision system, 1051
Shellac
Reducing coliform bacteria on citrus, 1756
Shell eggs
Thermal inactivation kinetics of *Salmonella*, 934
Shiga toxin–producing *Escherichia coli*
E. coli O157:H7 from retail meats, 1346
STEC in beef heifers, 1613
Shigella
Acid tolerance of *S. flexneri*, 975
Produce outbreaks in Canada, 1863
Shigella flexneri
Survival of *Shigella* at low pH, 1162
Shigella spp.
Growth and recovery of selected gram-negative bacteria, 1761
Shrikhand
Predicting the behavior of *E. coli* in shrikhand, 462
Silver perch
Effect of storage temperature on silver perch, 1584
Simplate
Comparison of yeast and mold enumeration methods, 1592
Skin
Campylobacter on skinless broiler parts, 184
Slaughter
Salmonella in Swedish slaughterhouses, 542
Slaughterhouse
E. coli O157:H7 contamination during beef slaughtering in Calvados, 1341
Salmonella and HIMP swine processing, 1305
Salmonella in the lairage of pig slaughterhouses, 12
Smoked fish
Culture- and PCR-based *L. monocytogenes* detection methods, 1521
Smoked fish
Prevalence and contamination levels of *Listeria*, 2075
Sodium benzoate
Modeling the survival of *E. coli* in apple cider, 599
Sodium chlorate
Effect of chlorate on *Salmonella* Typhimurium in the pig gut, 255
Sodium chloride
Influence of NaCl on destruction of *E. coli* O157:H7 in Lebanon bologna, 1145
Sodium dodecyl sulfate
Thermal inactivation of R-phycoerythrin, 1806
Sodium hypochlorite
Survival of *E. coli* O157:H7 on strawberry fruit, 1334
Sodium tripolyphosphate
Antioxidant activity of resveratrol, 379
Soil
Surface cleanability of stainless steel, 87
Solvent fractionation
Antibacterial activity of *C. japonica* L. petals, 1255
Soudjouk
Viability of *E. coli* O157:H7 in Turkish-style soudjouk, 1156
Sous vide
Nonproteolytic *C. botulinum* type B in sous vide products, 838
Spain
Microbiological quality of poultry, 1961
Spent irrigation water
Sprout irrigation water testing, 802
Spices
Microbiology of herbs and spices from Mexico, 99
Spoilage
Human pathogens on fresh produce, 1110
Levels of *V. vulnificus*, 1716
Sponges
Microbiological quality of beef carcasses, 498
Spores
Spores in goose liver, 1252
Sprouting
Isolation of *Salmonella* from alfalfa, 1240
Sprouts
Ammonia disinfection of sprouting seeds, 1817
Irradiation effects on alfalfa seed germination and yield ratio, 1988
Produce outbreaks in Canada, 1863
Quality of irradiated alfalfa sprouts, 1574
Stability time
Shelf life of cicorino lettuce, 228
Stainless steel
Cleanability of stainless steel, 1178
Effect of nanometer dimension topographical features, 1183
Standard aerobic count method
Evaluation of petrifilm for microbial count, 1841
Standard method
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Method for assessing produce sanitizers, 1103
Staphyloccoccal enterotoxin(s)
Biosensor detection of SEB, 37
Pathogen testing of RTE meat and poultry products, 1188
Staphyloccoccus aureus
Detection of *S. aureus* using impedance microbiology, 44
Radiation inactivation of *E. coli* O157:H7 and *S. aureus*, 1624
S. aureus and *E. coli* affected by ethanol and NaCl, 546
S. aureus growth boundary model, 51
S. aureus multiplex PCR, 664
Starter cultures
Starter cultures and bacteriocin producers, 81
Starter to reduce amine production in sausages, 367
Starvation
Heat resistance of *L. monocytogenes* in vegetables, 385
Steam
Steam decontamination of bovine hide, 1655
Steam pasteurization
Bacteria in steam-pasteurized beef, 493
Lethality of *Salmonella* and *Listeria*, 2083
Stomacher
Sampling of finfish surfaces, 1515
Storage
Laying season and egg shell cracks during storage, 1134
Pathogen survival in Lebanon bologna, 958
Survival and growth of *Salmonella* and *Listeria*, 23
Survival of *E. coli* O157:H7 on strawberry fruit, 1334
Storage temperature
Prediction of microbial growth in cut vegetables, 1935
Strawberry
Survival of bacterial pathogens on strawberries, 1483
Survival of *E. coli* O157:H7 on strawberry fruit, 1334
Stress
Poststress behavior of *E. coli* O157:H7, 970
Thermal resistance of pathogens in juices, 315
Subatmospheric pressure
Steam decontamination of bovine hide, 1655
Sucrose
Honey and bifidobacteria, 1775
Thermal inactivation of R-phycoerythrin, 1806
Sulfonamides
Sulfonamide detection in slaughtered animal tissues, 1565
Surface finish
Cleanability of stainless steel, 1178
Surface microflora
Cantaloupe surface microflora estimation using ATP bioluminescence, 813
Surface plasmon resonance
Biosensor detection of SEB, 37
Surface roughness

Effect of nanometer dimension topographical features, 1183
Repeated soiling and cleaning of surfaces, 1377
Surfaces
Survival of *L. monocytogenes* on stainless steel, 1369
Surimi
Antilisterial pasteurization of surimi, 483
Survey
Salmonella in Swedish slaughterhouses, 542
Survival
Aeromonas hydrophila in natural mineral waters, 1836
Effect of sanitizer treatments, 1286
Pathogen survival in Lebanon bologna, 958
Phage as a biocontrol agent in cheese, 927
Poliovirus persistence in shellfish, 881
Poliovirus survival on foods, 706
Survival of *E. coli* O157 in fermented sausage, 759
Survival of *E. coli* O157:H7 on strawberry fruit, 1334
Survival of *L. monocytogenes* on stainless steel, 1369
Survival of salmonellae in orange juice, 1299, 2053
Survival capability
Survival and infectivity of *Salmonella* Choleraesuis, 945
Swabbing
Microbiological quality of beef carcasses, 498
Sweet and hot paprika
Antioxidant properties of spices, 1412
Swine
Antibiotic use and *Salmonella* resistance, 2067
Antimicrobial resistance in salmonellae, 1496
Effect of chlorate on *Salmonella* Typhimurium in the pig gut, 255
Genotypic diversity in *Arcobacter*, 645
Hepatitis E virus, 572
Salmonella and HIMP swine processing, 1305
Toxicity of moniliformin to swine, 1780
Swine feces
Survival and infectivity of *Salmonella* Choleraesuis, 945
Swine industry
Monitoring of microbial hazards in Korea, 1388
Swordfish
Total mercury in fish, 1058

Table olives
Biogenic amines in packed table olives and pickles, 374
TaqMan
5′–Nuclease assay detects virulent *Y. enterocolitica*, 355
TaqMan assay
Rapid detection of *Y. enterocolitica* in pigs and pork, 1352
T cell
Lymphocyte counts in yogurt-fed mice, 392
Temperature
Modeling the survival of *E. coli* in apple cider, 599
O157:H7 penetration into lettuce, 1820
Postcooking temperature changes in beef patties, 1405
Survival of *Shigella* at low pH, 1162
Thermal
Heat resistance of *L. monocytogenes*, 410
Thermal inactivation
New kinetic model for thermal inactivation, 2078
Thermal inactivation of R-phycoerythrin, 1806
Thermal processing
Calculating *Salmonella* survival, 606
Process lethality and product yield, 1549
Survival and growth of *Salmonella* and *Listeria*, 23
Thermal resistance
Altering thermal resistance of bacterial pathogens, 486
Thermal resistance of pathogens in juices, 315
Thin agar layer
Thin agar layer method for acid-injured foodborne pathogens, 1067
Thyme essence
Fungitoxic activity of 12 essential oils, 1025
Tilapia
High-pressure storage of tilapia, 94
Time Temperature Integrators
Development of an intelligent shelf life decision system, 1051
α-Tocopherol
Antioxidant activity of resveratrol, 379
Tomatoes
Method for assessing produce sanitizers, 1103
Produce wash efficacy studies, 1477
Total bacteria
Evaluation of surface contamination of fish processing bacteria, 635
Total viable count
Rapid estimation of APC, coliforms, and *E. coli* from pork, 669
Toxins
B. cereus: effect on enterocyte-like cells, 1535
Transfer
Effect of sanitizer treatments, 1286
Trans-trans-2,4-decadienal
Mutagenic compounds of oil fumes, 240
Trichothecenes
Trichothecene detection in animal feed in Saudi Arabia, 1603
Trim interventions
Reduction of bacterial contamination on commercial pork trim, 1981
Trisodium phosphate
Chemical decontamination of poultry carcasses, 179
Trisodium phosphate against *L. monocytogenes*, 1627
Tropical fruit
Tropical and Mediterranean fruits as antioxidants, 2037
TSP
Use of lactic acid and TSP on lamb, 1439
Tuna
Evaluation of yellowfin tuna under storage, 2027
Turkey
Residual nitrite in cured meats, 235

Ultrasonic imaging
A real-time approach to detect seal defects, 1392
Ultraviolet radiation
Elimination of *Y. enterocolitica* from eggshell surface, 1621
Universal Preenrichment broth
Recovery of *Salmonella* in serovars from orange juice, 659
Urea
Thermal inactivation of R-phycoerythrin, 1806
UV light
Depuration of mussels contaminated with HAV, 877

Vacuum
Fungitoxic activity of 12 essential oils, 1025
Validation
Low level of *S. enterica* serovar Enteritidis in mayonnaise, 623
Validation of growth models for *Yersinia enterocolitica*, 987
Vanillin
Antioxidant activity of Resveratrol, 379
Variability
Quantification of cross-contamination rate distributions, 72
Vegetable(s)
Detection of *C. botulinum* in foods, 201
Heat resistance of *L. monocytogenes* in vegetables, 385
Isolation of *Cryptosporidium* and *Giardia* from vegetables, 1799
Occurrence of parasites on fruits and vegetables, 1793
PCR detection of bacterial pathogens on fresh produce, 788
Recovering *Salmonella* from produce, 1459
Standardization of produce methods, 1079
Verocytotoxin
Inhibitory activity of *B. longum* HY8001 against verotoxin, 1667
Verotoxins
Phenotypic and genotypic characterization, 1904
Viability staining
Viability of *E. coli* and lettuce leaf structure, 147
Vibrio
Effect of storage temperature on quahog clams, 343
Vibrio parahaemolyticus

Growth and recovery of selected gram-negative bacteria, 1761
Ribotyping of *V. parahaemolyticus* O3:K6, 1617
V. parahaemolyticus in Florida retail oysters, 682
Vibrio vulnificus
Growth and recovery of selected gram-negative bacteria, 1761
Heterogeneity among LPS serotypes of *V. vulnificus*, 1172
Levels of *V. vulnificus*, 1716
Vinegar
Determination of ochratoxin A in wine and vinegar, 533
Violet red bile agar method
Evaluation of petrifilm for microbial count, 1841
Virulence
Fungal hydrolase differences related to virulence, 401
Virulence factors
B. cereus: effect on enterocyte-like cells, 1535
Vitamin B_1
High-temperature heating on milk vitamins, 890
Vitamin B_6
High-temperature heating on milk vitamins, 890

Water
E. coli O157:H7 in chlorinated water, 1607
Water activity
E. coli inhibition by combined nisin, a_w, and pH, 1510
Recovery of injured *Salmonella*, 1472
Waterborne disease
Hepatitis E virus, 572
Water heat treatment
Elimination of *E. coli* O157:H7 on apple surfaces, 451
Water-soluble fish muscle extract
Joint effects of CO_2, nisin, and EDTA, 1943
Wear
Effect of nanometer dimension topographical features, 1183
Repeated soiling and cleaning of surfaces, 1377
Weathered wheat
Alternaria mycotoxin production, 567
Wheat contamination
Deoxynivalenol in wheat-based cereals, 1848
Wheat middlings
Comparison of *Salmonella* Enteritidis infection, 1917

Yeast
Use of ozone for maple sap, 104
Yeasts and molds
Comparison of yeast and mold enumeration methods, 1592
Yersinia
Elimination of *Y. enterocolitica* from eggshell surface, 1621
Yersinia enterocolitica
5′–Nuclease assay detects virulent *Y. enterocolitica*, 355
Rapid detection of *Y. enterocolitica* in pigs and pork, 1352
Yersinia enterocolitica
Validation of growth models for *Yersinia enterocolitica*, 987
Yield
Process lethality and product yield, 1549
Yield ratio
Irradiation effects on alfalfa seed germination and yield ratio, 1988
Yogurt
Probiotics in prevention of *P. aeruginosa* infection, 1768
Yolk
Multiplication and survival of *Salmonella* Enteritidis in eggs, 865

Zinc chloride
Salmonella attachment to poultry skin, 456
Zoonosis
Crohn's disease: current issues, 2103
z-value
Heat resistance of *L. monocytogenes*, 410